

Kendall-Jackson

With fruit sourced from Monterey, Sonoma, Mendocino, and Santa Barbara , it delivers complexity and elegance in every sip.



Vintner's Reserve Pinot Noir 2020

California, USA

Region and Vineyards

The grapes for this wine are drawn from several of California's most prestigious coastal vineyards. **Monterey County (30%)** contributes floral nuance, fresh strawberry, and raspberry tones, while **Santa Barbara County (18%)** imparts lush dark cherry and supple texture. **Sonoma (29%) and Mendocino (23%)** bring concentration, structure, and small-berry intensity, adding layers of dark fruit character.

These regions are defined by their **cool Pacific influence**, with fog and maritime breezes extending the growing season. The marked diurnal shifts—warm days followed by cool nights—allow Pinot Noir to ripen slowly, developing richness while maintaining **freshness and vibrant acidity**. The mosaic of soils, from gravelly loams to clay and volcanic outcrops, provides further dimension to the wine's layered profile.

Winemaking

Crafted from **100% Pinot Noir**, this cuvée is made in small vineyard lots to preserve the individuality of each site. Each lot is vinified separately and only blended at the end to achieve a precise balance of fruit, structure, and elegance.

The wine is aged **9 months in 90% French oak (12% new)**, adding notes of vanilla, toast, and gentle spice while preserving the purity of fruit. The 2020 vintage carries **14.5% alcohol, pH 3.66, and total acidity of 0.54 g/100 mL**, combining ripeness with freshness in a harmonious style.

Tasting Notes

- **Color:** Deep garnet with ruby highlights.
- **Aroma:** Bright cherry, strawberry, and raspberry, layered with earthy undertones, cola, and a touch of mild spice.
- **Palate:** Silky and medium-bodied, offering ripe red fruits, hints of cedar, vanilla, and a soft, toasty finish. Elegant and supple, with balanced acidity and a smooth texture.

Alcohol :14,50 %

Composition: 100% Pinot Noir

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Did you know?

Pinot Noir is notoriously difficult to grow, often called the "**heartbreak grape**." Kendall-Jackson has mastered the art of balancing fruit from multiple cool-climate regions, creating a consistent yet expressive style that has become a hallmark of the Vintner's Reserve line.

Wine Pairing Ideas

- **Seared duck breast with cherry glaze** - the wine's cherry and berry notes resonate beautifully with the glaze.
- **Grilled salmon with wild herbs** - the silky texture complements the richness of the fish.
- **Mushroom risotto** - earthy flavors mirror the Pinot's subtle forest floor notes.
- **Aged Brie or Camembert** - the creamy texture and umami enhance the wine's velvety fruit.



Wine Enthusiast (WE) : 92 Points (2019)

*Vivid fruit, toasted oak and black-tea flavors find excellent balance and make a great impression on the palate as this full-bodied wine layers complexity on depth. It shows a nice tension in the texture, lifting black-cherry, rhubarb and hints of mushrooms. Editors' Choice. *



Robert Parker (RP) : 90 Points (2019)

Medium ruby, the 2019 Pinot Noir Vintner's Reserve has lush aromas of cranberry sauce, blood orange, licorice and forest floor. The medium-bodied palate features concentrated, ripe, spicy fruits along with a soft, fresh frame and long, layered finish.