

Kendall-Jackson

The Kendall-Jackson Vintner's Reserve Zinfandel exemplifies the rich, layered character for which this esteemed producer is known, offering a harmonious balance of fruit intensity and structured tannins.



Vintner's Reserve Zinfandel 2022

California, USA

Region and Vineyards

The **Kendall-Jackson Vintner's Reserve Zinfandel** is crafted from grapes grown in the **North Coast** appellation, primarily sourced from **Mendocino County (92%)** and **Sonoma County (8%)**. The vineyards are situated in fractured rock and gravelly loam soils, known for excellent drainage and low yields, which are essential for producing high-quality grapes. These vineyards are predominantly older and dry-farmed, contributing to the rich, concentrated flavors in the wine.

Mendocino County's diverse microclimates and Sonoma County's coastal influences provide ideal conditions for growing Zinfandel and Petit Sirah, resulting in grapes that express full potential with great fruit intensity and chalky tannins.

Winemaking

The winemaking philosophy at Kendall-Jackson focuses on **small vineyard lots** and meticulous vineyard management to ensure each grape varietal is matched to its ideal climate and soil type. For this **vintage**, the composition is **78% Zinfandel** and **22% Petit Sirah**.

The grapes are **whole-cluster pressed** to retain fresh fruit qualities. The wine is aged for **7 months in French and American oak barrels**, with **9% new oak**, which adds layers of complexity and depth. The sur lie aging process with monthly battonage (lees stirring) contributes to the wine's signature velvety texture and enhances its creamy flavor profile.

Tasting Notes

- Color: Deep, inky purple with vibrant red hues.
- Aroma: Aromas of plum, raspberry jam, and blackberry mingle with hints of cedar and spice.
- Palate: Flavors of plum, raspberry jam, and blackberry are supported by solid, chalky tannins. Sultry cedar and spice accents linger on the palate, leading to a captivating, long finish.



Alcohol :14,50 %

Composition: 78% Zinfandel, 22%

Petite Syrah







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Did you know?

Kendall-Jackson is renowned for its proprietary approach to winemaking, which consistently produces wines with rich layers of flavor and delicate balance. The Vintner's Reserve Zinfandel is a prime example of their commitment to quality and sustainability, showcasing the best of the North Coast terroir.

Wine Pairing Ideas

- **Barbecued Ribs**: The smoky, tangy flavors of barbecued ribs complement the rich fruit and spice notes in the Zinfandel.
- **Grilled Sausages**: The robust flavors of grilled sausages pair well with the wine's bold fruit and chalky tannins.
- **Spicy Mexican Dishes**: The wine's fruitiness and spice can stand up to the heat and complexity of spicy Mexican cuisine.
- **Dark Chocolate Desserts**: The wine's berry flavors and spice notes enhance the richness of dark chocolate desserts.



Wine Enthusiast (WE): 91 Points (2022)

This wine is rich, with aromas of dark berries, savory spice, dried potpourri and vanilla on the nose. The flavors on the palate are black currant coulis, black plum and baking spices, morphing into fennel, citrus zest, green olive, earth and a dry finish.



Wines & Spirits (W&S): 91 Points (2020)

A steal for the price, this is zin in a rich and round mode, with a scent of warm, bursting berries in the sun and briar in the background. The flavors are generous and plenty grippy, just as you'd want them for barbecued ribs.



Wine Spectator (WS): 90 Points (2020)

This zesty Zin delivers black cherry, roasted anise and spice flavors that finish with briary tannins. Drink now



