

Kendall-Jackson

A vibrant Mendocino-grown Zinfandel, this wine delights with ripe fruit, spice, and an elegant chalky texture that defines Kendall-Jackson's signature style.



California, USA

Region and Vineyards

This Zinfandel is sourced entirely from **Mendocino County**, one of California's most respected northern coastal wine regions. Mendocino's climate is shaped by cool marine influences and abundant sunshine, producing grapes with both freshness and ripeness. The vineyards used are rooted in fractured rock and gravelly loam soils, offering excellent drainage and promoting deep root systems that contribute to fruit concentration and tannic structure.

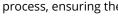
Vintner's Reserve Zinfandel 2022

Many of these sites are older or historic, dry-farmed vineyards, a practice that encourages naturally low yields and berries of remarkable intensity. Such conditions give the resulting wines a compelling mix of vibrant red fruit, floral lift, and a textured mineral finish. Mendocino's old-vine Zinfandel heritage reflects the larger California tradition of preserving historic plantings, a vital part of the state's viticultural identity.



The wine is a blend of **75% Zinfandel and 25% Petite Sirah**, with the latter lending structure, dark fruit depth, and age-worthy backbone. Grapes are carefully harvested from low-yielding sites to maximize concentration. The must undergoes fermentation under controlled conditions to preserve fruit brightness and aromatic detail.

The wine is then aged for eight months in French and American oak, 20% new, striking a balance between fruit purity and subtle oak complexity. The oak contributes hints of spice and chocolate, while Petite Sirah enriches the mid-palate with density and firmness. Winemaster Randy Ullom and winemaker Fritz Meier oversee the process, ensuring the blend captures both approachability and structural finesse.



Tasting Notes

- **Color:** Deep ruby with purple reflections, youthful and concentrated.
- Aroma: Fresh raspberry, plum, blueberry, and rose hip, lifted with floral and
- Palate: Lively red fruits dominate, framed by touches of dark chocolate and baking spice. The finish is elegant and chalky, carried by fine, dry tannins and balanced acidity.



Alcohol: 14,50 %

Composition: 75% Zinfandel, 25%

Petite Syrah







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Did you know?

Zinfandel, often called "America's grape," was revealed by DNA testing to be genetically identical to the Croatian grape Tribidrag (also known as Crljenak Kaštelanski) and closely related to Primitivo from southern Italy. In California, it has played a central role since the 19th century, particularly in Mendocino and Sonoma, where old vines—sometimes more than a century old—still thrive. Kendall-Jackson's use of dry-farmed historic vineyards helps preserve this cultural and agricultural legacy.

Wine Pairing Ideas

- **BBQ ribs with smoky sauce**: The wine's bright fruit and spice balance the richness and smokiness of slow-cooked meats.
- Lamb tagine with dried fruits and spices: The chalky tannins and red fruit echo the dish's sweet-savory interplay.
- **Stuffed bell peppers with rice and herbs**: The lively acidity and spice complement roasted vegetables and aromatic herbs.
- **Dark chocolate tart**: The subtle cocoa notes in the wine harmonize beautifully with bittersweet chocolate.



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



