

TASTING NOTES



KENDALL-JACKSON VINTNER'S RESERVE CHARDONNAY, 2013

BACKGROUND

BACK IN 1974, JESS JACKSON SAW IN THE FINE VINEYARDS OF CALIFORNIA'S COOL COASTAL REGIONS, FRUIT WITH A VARIETY OF OUTSTANDING FLAVOURS. WHAT IF THERE WAS A WAY TO PRODUCE FROM THIS ABUNDANCE, A SINGLE OUTSTANDING "CUVÉE" THAT OFFERED BOTH QUALITY AND VALUE? THE RESULT, FIRST RELEASED IN 1983, WAS VINTNER'S RESERVE CHARDONNAY, A RICH, ROUND AND FLAVOURFUL WINE, MADE WITH HAND-CRAFTED METHODS. THAT SAME YEAR, GRAND RESERVE WAS INTRODUCED, A LINE OF ULTRA-PREMIUM WINES THAT REPRESENTED THE FULL POTENTIAL OF CALIFORNIA'S FINEST VINEYARDS AND WINEMAKING. TODAY, OVER 5,000 ACRES OF MOUNTAIN AND HILLSIDE VINEYARDS IN CALIFORNIA'S COASTAL REGIONS ARE FARMED BY KENDALL-JACKSON. FOUR SEPARATE WINERIES HOUSE WHAT IS POSSIBLY THE SINGLE LARGEST BARREL-FERMENTATION PROJECT IN THE WORLD. BUT PERHAPS MOST IMPORTANT, KENDALL-JACKSON REMAINS A FAMILY-OWNED WINERY.

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BEAUTIFULLY INTEGRATED TROPICAL FLAVORS SUCH AS PINEAPPLE, MANGO AND PAPAYA, WITH CITRUS NOTES THAT EXPLODE IN YOUR MOUTH. THESE FLAVOURS DELICATELY INTERTWINE WITH AROMAS OF VANILLA AND HONEY TO CREATE DEPTH AND BALANCE THROUGHOUT. A HINT OF TOASTED OAK AND BUTTER ROUNDS OUT THE LONG, LINGERING FINISH.

REVIEWS

91 POINTS AND "EDITOR'S CHOICE" FROM JIM GORDON (WINE ENTHUSIAST MAGAZINE):

"THIS IS A TASTY AND ACCESSIBLY PRICED CHARDONNAY. IT PACKS IN LOTS OF FRUIT FLAVOR, VIBRANT ACIDITY, RICH TEXTURE AND LAYERS OF OAKY SPICE WHILE SHOWING A RARE SENSE OF SEAMLESSNESS. VERY CALIFORNIAN AND COMPELLING"



VINTAGE: 2013

WINERY: KENDALL-JACKSON ([HTTP://WWW.KJ.COM/](http://www.kj.com/))

REGION: CALIFORNIA

AVAILABILITY: AVAILABLE NOW IN

LCBO NUMBER: 369686

BOTTLE SIZE: 750 ML

COMPOSITION: CHARDONNAY (100%)