2010 GRAND RESERVE CABERNET SAUVIGNON

PURE CALIFORNIA COASTAL EXPRESSION



GRAND RESERVE®

STATISTICAL INFORMATION

Appellation:

100% Sonoma County

Composition:

90.5% Cabernet Sauvignon

5.4% Malbec

3.5% Petit Verdot

0.4% Cabernet Franc

0.2% Merlot

Barrel Aging:

16 months aging in 79% French (23% new) and 21% American oak

Alcohol:

14.5%

T.A.:

0.57g/100mL

pH:

3.74

WINEMAKER NOTES

"This Cabernet has distinct flavors of blackberry, blueberry, red and black currants with enticing fragrances of mocha and nutmeg. Subtle notes of slate, cedar and tobacco leaf round out the fine grained tannins on the finish."

-Randy Ullom, Winemaster

WINEMAKING PHILOSOPHY

Grand Reserve is a winemaker's blend of our mountain, ridge, hillside and benchland grapes grown along California's cool coastal appellations. We hand select grapes from our best estate vineyards and then monitor, taste and hand-hold each individual lot throughout the winemaking process. Each lot is kept separate, barrel-aged and handcrafted—boutique winery style. Our winemakers have an unmatched palette of flavors, toast levels and terroir nuances from which they masterfully blend these exemplary rich, deep and complex wines.

Experience the Difference

- 100% Jackson Estates Grown* on vineyards that we own, ensuring that our precision farming methods are used and grapes are harvested at their peak potential
- Handcrafted from the top 11% of all the Kendall-Jackson Cabernet Sauvignon lots
- Grapes are sourced from lower-yielding, higher-elevation estate blocks and vineyards
- 70% of the wine is from the same vineyard blocks year-to-year, ensuring greater consistency and enhanced complexity with each vintage
- Precision harvesting, sorting, de-stemming, and pressing methods are utilized so the grapes are handled in the most delicate manner possible
- Pre-fermentation cold-soak adds layers of complexity by extracting a silkier tannin profile
- Since 2011, all of our vineyards have been third-party certified as sustainable by CCSW
 (Certified California Sustainable Winegrowing) and SIP (Sustainability in Practice)
- Sonoma County estate fruit confers high toned red and black fruit with a distinct mineral edge to the wine
- Roughly 2/3 of the grapes sourced from Alexander Valley Mountain vineyards and 1/3 sourced from Knights Valley Mountain vineyards

VINTAGE PROFILE

Getting a late start, the 2010 season was cool with higher-than-average spring and fall rainfall. Cool temperatures persisted throughout most of the summer, giving the fruit a lovely, long hang time on the vines where berries were able to ripen slowly and evenly. The resulting wines displayed balanced acidity and great complexity.

"Our family culture is built on the time-honored principles of hard work, integrity, an uncompromising desire for quality and the long-term stewardship of the land."

- JESS JACKSON, FOUNDER