

It's all about family legacy at Kendall-Jackson. Winemaking is a tradition, and the family is dedicated to passing it on to future generations. All of Kendall-Jackson's grapes are sourced from the family's vineyards situated throughout the cool coastal Californian counties of Lake, Monterey, Sonoma, Napa Valley, Mendocino and Santa Barbara. These vineyards sit atop mountains, ridges, hillsides and benchlands. It's from these breathtakingly beautiful sites that Randy Ullom, Kendall-Jackson's wine master, and his team draw from a hugely diverse and rich palette of aromas and flavours to handcraft wines of exceptional depth and complexity.

From vine to table, Kendall-Jackson have always believed in producing the highest quality wines using artisanal methods. They have a strong commitment to French oak which plays an integral part in this labour of love. So important is oak to Kendall-Jackson that they own their own cooperage. This ensures their barrels meet the demanding quality standards applied across the rest of the winery.

Vintner's Reserve is Kendall-Jackson 'signature series'. This extensive range of single varietal wines provides an excellent illustration of what the coastal regions of California can produce. Increasingly, the wines are county specific and each bears the '100% Jackson Estate Grown' quality stamp.



Representing approximately the top 3% of Kendall-Jackson's production are their 'Grand Reserve' wines. Only the best low-yielding vineyard blocks which have consistently produced exceptional fruit are used for this range. The wines are renowned for their intensity, structure and balance. They offer incredibly good value for money.

The 'Jackson Estate' range is a selection of single vineyard wines which are selected from some of California's finest appellations. They showcase the incredibly diversity of coastal California. Each label depicts a picture of the vineyard and the number of cases produced.



The family produce the top selling premium Chardonnay in America

