

<http://www.kj.com/2011-avant-chardonnay#>

90 PTS



K-J AVANT

CHARDONNAY

2011

Vivid, crisp and bright, the 2011 Kendall-Jackson Avant Chardonnay continues our nearly three decades of pioneering distinguished varietal wines from California's cool coastal appellations. With flavors that mirror California's fog-laden coastline, this wine achieves a balance of vibrancy and complexity through gentle whole-cluster pressing and fermentation in a combination of neutral oak barrels and stainless steel tanks. The subtle use of neutral oak adds a graceful structure while cool stainless steel fermentation preserves the fresh, intense fruit flavors inherent to Chardonnay grown along the coastline.

WINEMAKING

- 100% Jackson Estates Grown*
- Monterey County contributes lemony citrus and mineral notes
- Mendocino County adds juicy green apple flavors
- Santa Barbara County delivers a dash of fresh pineapple flavors
- Sonoma County delivers a touch of ripe apple and pear
- Distinctive flavor profile: fresh, crisp, fruit-driven Chardonnay with subtle oak nuances
- Handcrafted in small vineyard lots throughout the entire winemaking process
- Whole cluster pressed to preserve fresh fruit character, 59% fermented in stainless steel tanks; 46% fermented in neutral oak barrels
- Partial secondary fermentation gives a rounder mid-palate
- Avant takes its name from the French word for "before" and reflects the vibrant expression of the fruit before oak has the chance to impart much flavor.

KEY GROWING REGIONS

54% Mendocino County, 31% Santa Barbara, 11% Monterey County, 4% Sonoma County

\$15.00 / Bottle

\$180.00 / Case

WINE FACTS

APPELLATION

California

COMPOSITION

100% Chardonnay

T.A.

0.62g/100ml

pH

3.50

ALC. BY VOL.

13.5%

Prova no Encontro de Vinhos – Curitiba, em 09/11/2013.