

KENWOOD
VINEYARDS

SPRING SPOTLIGHT

Dear Wine Club members,

After every harvest, the winery is bustling as we move the new wine into barrels, pull last year's wine out of the barrels, and bottle our previous vintages. We're so busy that it somehow always surprises me when the vines start growing again in spring. The turning point is budbreak, when the tiny buds formed last year start growing new shoots. We saw the first signs of budbreak in our Carriger Sauvignon Blanc this year on March 23, which is fairly typical. By the time you receive your May wines, our vineyards will be green once more and heading toward another harvest.

Each year we bottle a few select wines for our Rugged Elements series to highlight the true character of the wild lands they came from. The Cabernet Sauvignon from Arrowhead Vineyard in this shipment is a particularly notable example. These grapes were grown

on a steep hillside on the border between the Sonoma Valley and Los Carneros AVAs. This vineyard's precarious slopes test the vines along with our interns tasked with sampling the grapes. The microclimate, a unique combination of warm Sonoma weather and cooling afternoon Carneros breezes, produces a standout Cabernet you won't soon forget.

If you get a chance, please join us on social media. I've been doing live Wine Chat videos on Facebook and Instagram along with our assistant winemaker Rachel Gondouin. We'd love to see you there, or at our tasting room in the beautiful Sonoma Valley.

Please enjoy your wines, and cheers!

Zeke Neeley
Zeke Neeley, Kenwood Vineyards Winemaker



TRUE CHARACTER OF THE RUGGED VINEYARDS THEY CAME FROM
ARROWHEAD CABERNET SAUVIGNON 2019

APPELLATION	ACIDITY/PH	ALCOHOL	
SONOMA COUNTY	6.1 g/L / 3.69	14.9%	♥

TASTING NOTES

An elegant and powerful Cabernet Sauvignon with aromas of blackcurrant, thyme and toasty oak underscored with hints of vanilla and burnt sugar. The palate displays rich, layered flavors of currant, pipe tobacco and black olive tapenade with plenty of complexity for this wine to age a decade.

FROM THE WINEMAKER

The grapes were hand-harvested in the early morning hours of October 30, 2019 and processed through a special destemmer and optical sorter - allowing only perfectly ripe berries to make it to the fermentation tank. After 19 days on the skins, the free run was drained to tank, settled, then barreled down. After 14 months in barrel, the winemakers selected the best barrels for the blend - 45% new oak, 85% French and 15% Hungarian oak barrels.

RETAIL: \$52 | REORDER: \$37

HOW TO CUSTOMIZE YOUR SHIPMENT
ON KENWOODVINEYARDS.COM

STEP 1: Log into your account, choose "Club Membership"

STEP 2: Click on "Adjust your Shipment"

STEP 3: Click "Exchange" on wines in your cart you would like to exchange.

STEP 4: Choose wine you would like to exchange.

STEP 5: Click "Return to Club Membership," Optional: Click "Add" to add more wines to your shipment.

STEP 6: Click "Ship it Now"

REMEMBER TO RE-ORDER YOUR SHIPMENT WINES
BY JUNE 30th FOR 30% OFF RETAIL PRICE.

CODE: MAY2021

TO ORDER, PLEASE CALL 707.282.4281 OR VISIT WWW.KENWOODVINEYARDS.COM

TASTING ROOM OPEN 7 DAYS A WEEK 10AM - 5PM

9592 Sonoma Highway, Kenwood, California 95452



THE BARN SONOMA CHARDONNAY 2019

APPELLATION	ACIDITY/PH	ALCOHOL	
SONOMA COAST	5.9 g/L / 3.34	13.5%	♥

TASTING NOTES

The wine opens with aromas of ripe citrus, apple, cardamom, cashew, and a hint of vanilla wafer. The palate has a bright entry leading to a rich and well-structured mid-palate with bright flavors of guava and lemongrass. Most impressive is a seemingly never-ending lemon cream finish.

FROM THE WINEMAKER

Our winemakers review all Chardonnay wines from our various vineyards and choose the finest of that vintage. Once they find that special vineyard that outperformed all others, the next task is to taste through the 200 to 400 barrels and find the finest 10 which not only need to be delicious and represent the vineyard but blend perfectly with each other - a difficult task but a labor of love. This wine comes from a single vineyard located in the Sonoma Coast appellation.

RETAIL: \$65 | REORDER: \$46



OLIVET VINEYARD PINOT NOIR 2018

APPELLATION	ACIDITY/PH	ALCOHOL	
RUSSIAN RIVER VALLEY	6.1 g/L / 3.83	15.5%	♥

TASTING NOTES

Aromas of dark plum and smoky black cherry are joined by subtle notes of nutmeg spice. The palate is soft with full tannins, lush flavors of black cherry and a shortbread pie crust finish.

were night harvested on September 28th, 2018. We destemmed the grapes into stainless steel tanks and fermented on the skins for 18 days. The free run wine was then drained off the skins, settled and racked into French oak barrels where the wine aged for 17 months. The very best barrels were individually selected by the winemakers for this wine.

FROM THE WINEMAKER

The 2018 vintage was mild and dry leading to a more historically average picking date. Our Olivet Vineyard Pinot Noir grapes

RETAIL: \$46 | REORDER: \$33



JACK LONDON ZINFANDEL 2018

APPELLATION	ACIDITY/PH	ALCOHOL	
SONOMA MOUNTAIN	6.0 g/L / 3.88	15.5%	♥

JACK LONDON VINEYARD

Since our first vintage in 1987, the Jack London Zinfandel vineyard has produced flavorful wines with excellent fruit and well-rounded tannins. Located on Sonoma Mountain, the climatic conditions and long, cool growing season of this area create complexity and balance in the fruit. The influence of the vineyard's red volcanic soil and the fruity characteristics of the grapes combine to produce an outstanding, very distinctive Zinfandel.

FROM THE WINEMAKER

The 2018 vintage was mild and dry allowing extended hang-time without worry of rain or desiccation. The Zinfandel was picked October 16th and fermented on the skins for 15 days. The finished wine was then aged in French and American oak barrels, 40% new oak, for 18 months.

RETAIL: \$35 | REORDER: \$25



ROSÉ OF PINOT NOIR 2020

APPELLATION	ACIDITY/PH	ALCOHOL	
SONOMA COAST	7.9 g/L / 3.63	13.5%	♥

TASTING NOTES

Strawberry compote, Maraschino cherry and spicy orange zest aromas come alive in this Rose, followed by refreshingly bright tropical fruit with hints of strawberry daquiri on the palate.

season and a lighter crop which also contributed to the early harvest and we picked the grapes for our Rosé of Pinot Noir on August 24th. We use stainless steel tanks at cool temperatures for fermentation and bottled the wine only four months after the grapes were picked to maintain the fresh fruity aromas.

FROM THE WINEMAKER

Lighter rains in the winter and a warm spring led to an early budbreak and ultimately one of the earlier harvests in recent years. 2020 had a warm growing

RETAIL: \$22 | REORDER: \$16

Vintner's Clubs get 2 bottles, Classic gets 1 bottle



LONE PINE VINEYARD MALBEC 2016

APPELLATION	ACIDITY/PH	ALCOHOL	
SONOMA VALLEY	6.1 g/L / 3.83	15.5%	♥

TASTING NOTES

Aromas of black plum and blackberry join with aromatic notes of smoky oak with a hint of peppercorn, cinnamon and caramelized sugar. The palate has a rich mouthfeel with structured tannin, bright fruit flavors with a nice length and dark chocolate finish.

berry and jam flavors for our Malbec. Picked on October 3rd, the fruit was crushed into stainless steel tanks for fermentation. After 3 weeks, the young wine was then pressed off the skins and settled before being placed in small French oak barrels. After 26 months of aging the best-tasting barrels were separated from the lot and assembled to be bottled as our limited release Lone Pine Estate Vineyard designate.

FROM THE WINEMAKER

The 2016 vintage had a light crop and warm dry growing season which led to ripe

RETAIL: \$36 | REORDER: \$26



YOAKIM BRIDGE VINEYARD CABERNET SAUVIGNON 2014

APPELLATION	ACIDITY/PH	ALCOHOL	
DRY CREEK VALLEY	7.3 g/L / 3.42	14.5%	♥

TASTING NOTES

Inviting aromas of cherry, raspberry, sage and black currant are balanced by vanilla and a slight touch of savory characters of hickory smoke, leading to a long lingering finish.

barrels for 24 months. The resulting wine is a Cabernet Sauvignon with distinct fruit characters, and good tannin structure and excellent aging potential.

FROM THE WINEMAKER

We harvested the grapes for our Yoakim Bridge Cabernet Sauvignon on September 23rd. After the grapes were crushed, they fermented on the skins for 17 days to extract flavor and color before the wine aged in exclusively French oak

RETAIL: \$44 | REORDER: \$31

KEY: ♥ VINTNER'S CHOICE MIXED ♥ VINTNER'S CHOICE REDS ■ CLASSIC MIXED □ CLASSIC REDS