



# AVANT

FRESH • CRISP • CLEAN  
CHARDONNAY  
2010



## A FRESH NEW TAKE ON CHARDONNAY

Vivid, crisp and bright, the 2010 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.

## TASTING NOTES

This refreshing Chardonnay erupts with captivating layers of fresh pineapple, bright green apple, crisp Meyer lemon, juicy pear and wildflowers. It shows refreshing acidity and sleek mineral notes which are balanced by a rounded mid-palate and a long, pure fruit finish.

## STATISTICAL INFORMATION

Appellation: California

Alcohol: 13.5%

T.A.: 0.62

pH: 3.45

## KEY POINTS

- 100% Chardonnay
- 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, 54% 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.

## GROWING REGIONS

60% Monterey County

39% Mendocino County

1% Santa Barbara and Sonoma Counties

\*Hand Selected from our Vineyard Estates