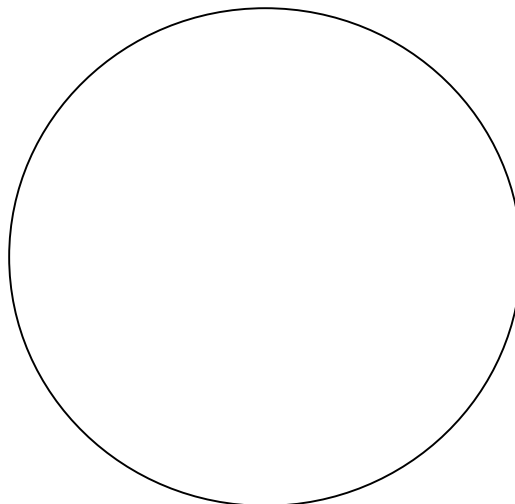
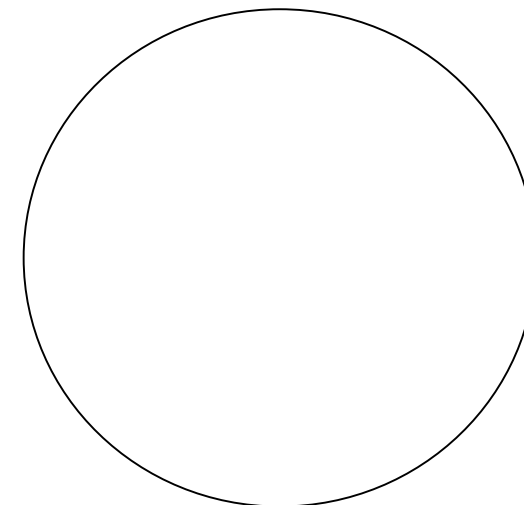


WINE 1



WINE 2



WINE 3



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**Vintner's Reserve  
Chardonnay**

- 100% Chardonnay; aged in French & American Oak for 7 months
- Whole cluster pressed to retain fresh fruit qualities
- Sur Lie aging with monthly battonage (lees stirring)
- This wine showcases tropical flavors of mango and pineapple interlaced with aromas of vanilla and honey

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**Vintner's Reserve  
Pinot Noir**

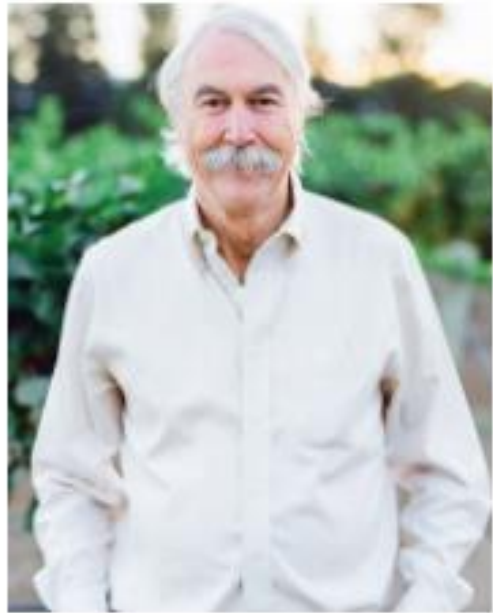
- 100% Pinot Noir; aged in French Oak for 10 months
- Grapes are grown in cool coastal hillside vineyards creating, small, concentrated berries that result in focused tannins
- This wine delivers bright strawberry and raspberry with elegant earthy notes of cola and spice

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**Grand Reserve  
Cabernet Sauvignon**

- 100% estate grown Cabernet Sauvignon; aged in French & American Oak for 21 months
- Grapes are sourced from low yielding, high elevation vineyard blocks, adding to palate complexity
- Sonoma County sourcing confers high-toned red and black fruit notes with a distinct minerality and long finish

# RANDY ULLOM, WINEMASTER



A native of Ann Arbor, Michigan, Randy Ullom grew up watching his father make wine at home as a hobby, but it wasn't until he spent three years on sabbatical from college in Chile, where he embarked on a cross-country trek through wine country that he realized he wanted to pursue a career in viticulture and enology. After exploring Chile's vast winegrowing regions he returned to the United States and earned his degree in the field from The Ohio State University in 1975, graduating summa cum laude.

After six years as a vineyard manager and winemaker in Ohio and upstate New York, Randy moved to California in 1981 where he accepted a position as Associate Winemaker at DeLoach Vineyards in Sonoma County. He was promoted to Winemaker and Vice President in 1991, contributing to the winery's meteoric growth from 10,000 to 120,000 cases. Randy also spearheaded the development of DeLoach's reserve OFS wines and vineyard designate Zinfandels. The wines he produced during his tenure were consistent gold medal winners at wine competitions.

In 1993 Randy was hired by Jess Jackson to reopen Edmeades in Mendocino and act as a winemaker for the launch of the new Jackson Family label Camelot Vineyards in Central California. That same year Jess gave him the additional responsibility of heading up a new Chilean operation as Founding Winemaker and General Manager of Viña Calina. Randy also established the company's vineyards and wine production in Argentina at Bodega Tapiz followed by a starting a project in McLaren Vale, Australia, Yangarra Vineyards and Winery. In March of 1997 Randy was named Winemaker for Kendall-Jackson Winery as a nod to his intimate involvement in the intricacies of the viticultural and winemaking programs of the brand. In 2006, he also became the Chief Operating Officer responsible for overseeing



## JUSTIN WANGLER, EXECUTIVE CHEF

Justin Wangler's affinity for fine food began at a young age. Growing up in Asheville, North Carolina, he frequently visited his stepfather's restaurant, The Market Place, for inspiration. By age 10, he was helping prepare meals for family and friends in his mother's kitchen and his passion for food grew from there.

While he credits his mother as being his first teacher in the kitchen, he received his formal culinary training at A.B. Tech Culinary School in Asheville. During culinary school he participated in several American Culinary Federation Hot Food Competitions on both regional and national levels, winning multiple gold medals. After working at several family restaurants in Asheville he went on to work at the Cherokee Town and Country Club in Atlanta before moving to California to work at the Culinary Institute of America in Napa. While working at the C.I.A his love of wine led him to Saddleback Cellars in Napa where he learned everything from how to plant grapevines to cleaning tanks. From there he went to Syrah Bistro in Santa Rosa.

Now in his 13<sup>th</sup> year with Kendall-Jackson, Justin has found a home in wine country. "The Kendall-Jackson Wine Estate and Gardens is an amazing place to cook," he said. "I really enjoy the emphasis on wine and cuisine, and there are some incredible ingredients in and around Sonoma County." He finds many of them in his own backyard from Kendall-Jackson's estate gardens where the broad selection of fruits and vegetables not only provide inspiration but also allows him to use seasonal ingredients at their peak. He strives to create dishes with balanced flavors that bring out the best in the accompanying wines.