



AVA *Knights Valley*

VINEYARD *Knights Bridge Estate Vineyard*

BLOCKS *10A, 10B, 11, 13, 17*

VARIETY *90% Cabernet Sauvignon,  
10% Petit Verdot*

CLONES *337-NC, See-NC, 8, 7, 400*

HARVEST DATE *October 6, 2018*

COOPERAGE *80% new French Oak, Vosges,  
Fontainbleau, central France*

MONTHS IN BARREL *20*

ALCOHOL *14.5%*

PH *3.79*

TA *5.9 g/L*

BOTTLING DATE *June 22, 2020*

RELEASE DATE *August 1, 2021*

CELLARING *Enjoy now through 2038*

CASES *600*

# Knights Bridge

## 2018 CABERNET SAUVIGNON KNIGHTS VALLEY, SONOMA

### VINTAGE

The entire 2018 growing season was 3-4 weeks later than recent vintages with a cold winter and just enough rainfall that bud break occurred in late March. Very little rain or wind during the May flowering period led to a generous but not excessive cluster count. August was quite foggy with many cool mornings where the sun didn't peek through the marine layer until lunchtime. The only real weather concern of the entire vintage was a heat spike in June during fruit set and a little rain in late September. The weather was glorious throughout October with cool, foggy mornings and sunny days.

### WINEMAKING

The fruit for the Knights Bridge Cabernet Sauvignon comes from multiple blocks on the estate vineyard, which are planted to clones 7, 8, See and 337. Winemaker Douglas Danielak has a lot to choose from, as the site, with its multiple blocks, elevations, facings, and diverse soils, is a singular property within the Knights Valley Appellation that allows for a compelling range of wines. Harvested in the early morning hours on October 6, the fruit was sorted, de-stemmed and cold soaked for 24 hours, fermented on the skins for 20 days, then aged for 20 months in 80% new French oak from the Vosges, Fontainbleau, and central France forests.

### TASTING

Our 2018 vintage draws complexity from a range of clones, soil types and exposures. Layered aromas feature blueberry and red raspberry with hints of fresh sage and lavender. The palate reveals generous mulberry fruit that integrates with notes of Sumatran coffee and cacao powder. Enjoy now through 2038.

### FOOD

Enjoy alongside hearty meat dishes like grilled steak with porcini mushrooms, beef tenderloin with garlic brown butter, or mushroom raviolis.

KNIGHTS BRIDGE WINERY

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