



AVA *Knights Valley*  
VINEYARD *Knights Bridge Estate Vineyard*  
BLOCK *2A*  
VARIETY *100% Chardonnay*  
CLONES *548*  
SOIL *Los Robles well-drained gravelly loam*  
HARVEST DATE *September 25, 2020*  
COOPERAGE *9 months in 70% new French Oak*  
ALCOHOL *14.3%*  
PH *3.8*  
TA *5.2 g/L*  
BOTTLING DATE *June 20, 2021*  
RELEASE DATE *March 1, 2022*  
CELLARING *Drink now through 2040*

# Knights Bridge

2020 CHARDONNAY  
EAST BLOCK, KNIGHTS VALLEY, SONOMA

## VINTAGE

The 2020 winegrowing season opened with warmer temperatures and a very dry January and February, marking an early start to the growing cycle, with bud break beginning in late February. Spring rains gave the vines access to nutrients in the soil and cool, mild conditions prevailed into summer until an August heat wave accelerated ripening that led to an early harvest. The one- to two-week early start resulted in slightly earlier harvest dates, and while the crop yield was smaller than average, the quality of fruit was excellent.

## WINEMAKING

Fruit from the east-facing section of block 2 was hand-picked in the early morning hours of September 25. The grapes were gently pressed and settled, then racked to 70% new French oak barrels for fermentation at cool temperatures. Once primary fermentation was complete, the wine remained in barrel 9 months on fine lees, with gentle bi-weekly stirring after the secondary malolactic fermentation completed, adding complexity, richness, and finesse to the finished wine.

## TASTING

The poised and graceful 2020 East Block Chardonnay captures the luscious ripe flavors and textures of a perfect summer's day. Aromas of rich, honeyed, crystalized ginger are balanced by grassier notes of fresh hay, with a texture so complete that it creates an indelible memory. Enjoy effortless drinking now and a 20-year aging potential.

## FOOD

The East Block is all finesse, with the first taste providing immediate inspiration. Starters for pairing include salmon sashimi with dill and caviar, Thomas Keller's Oysters and Pearls, or veal tonnato. For main courses, meaty fish in beurre blanc sauce or pike quenelles will shine with this wine.

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KNIGHTS BRIDGE WINERY  
1373 LINCOLN AVENUE, CALISTOGA, CA 94515  
707.341.3391 | [KNIGHTSBRIDGEWINERY.COM](http://KNIGHTSBRIDGEWINERY.COM)