



AVA *Knights Valley*

VINEYARD *Knights Bridge Estate Vineyard*

BLOCKS *8, 9A, 9B*

VARIETY *100% Chardonnay*

CLONES *4, Wente, Robert Young*

SOIL *White-ash tuff loam*

HARVEST DATE *September 22, 2021*

COOPERAGE *10 months in 70% new French Oak*

ALCOHOL *14.5%*

PH *3.87*

TA *4.6 g/L*

BOTTLING DATE *July 25, 2022*

RELEASE DATE *March 1, 2023*

CELLARING *Drink now through 2041*

Knights Bridge

2021 CHARDONNAY

WEST BLOCK, KNIGHTS VALLEY, SONOMA

VINTAGE

The 2021 growing season began cooler than usual with occasional light rains, bringing budbreak slightly later than expected. Spring and summer were mostly dry, but without the long, lingering heatwaves of recent years, allowing fruit to ripen at a normal rate. Higher temperatures in the late summer and early fall brought an earlier and faster harvest to ensure all fruit was picked at optimum ripeness. Crop yields were lighter than average, but with intense flavor profiles and outstanding quality.

WINEMAKING

Fruit from Blocks 8, 9A and 9B was hand-picked in the early morning hours of September 21. 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 ten 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 complexity of the 2021 West Block is matched by a varietal clarity that is a signature of our Knights Bridge Estate, offering an intricate medley of citrus, honey, exotic ginger and shortbread aromas. The middle palate gains intensity beginning with Meyer lemon and orange blossom flavors, building to mouth-watering salted caramel crème brûlée and followed by luscious honeycomb toward the finish. Drink now through 2041.

FOOD

Our sun-drenched West Block is a textbook example of full-bodied Knights Valley Chardonnay. Defined by great concentration and opulence, the 2021 vintage pairs well with lobster ravioli, gnocchi with sage butter sauce and pancetta wrapped veal tenderloin in marsala sauce.

KNIGHTS BRIDGE WINERY

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