



# Knights Bridge

2007

CABERNET SAUVIGNON

KNIGHTS VALLEY

**WINEMAKER:**  
Jeff Ames

**APPELLATION:**  
Knights Valley

**VINEYARD:**  
Knights Bridge

**AGE OF VINES:**  
17 Years

**HARVEST DATE:**  
October 15, 2007

**BOTTLING DATE:**  
July 2, 2009

**RELEASE DATE:**  
September 1, 2009

**CASES PRODUCED:**  
250

**PRICE PER BOTTLE:**  
\$95

Our estate Cabernet Sauvignon comes from two distinct blocks composed of three soil types: volcanic-ash tufa, rhyolitic volcanic soils, and iron rich alluvials. Because of these rocky volcanic soils, the vines produce highly concentrated and intense fruit. The long growing season in 2007 allowed the grapes to develop complex flavors and soft tannins resulting in an outstanding wine.

#### WINEMAKER'S TASTING NOTES:

Saturated ruby color with a tinge of purple, the wine reveals a gorgeous and intense bouquet of crème de cassis, violets and dried lavender, and ripe dark cherry – interspersed with nuances of bitter-sweet chocolate, cedar, tobacco, and sweet Madagascar vanilla. Very rich and full-bodied, this wine offers the same bold fruit impressions on the palate. The mouth feel is creamy, with gorgeous velvet tannins, which lead to a long finish.

#### WINEMAKING TECHNIQUES:

Clusters were destemmed and cold soaked for 24 hours before going through fermentation. The wine was aged in 100% French Oak for 21 months.

#### FOOD PAIRINGS:

Enjoy with grilled meat with a blackberry infused demi-glace, California wild rice and grilled fall vegetables.

**BARRELS:** 100% New French Oak

**ALCOHOL:** 14.5%

**BLEND:** 100% Cabernet Sauvignon

**ACIDITY:** 0.61g/100ml

**MALOLACTIC FERMENTATION:** 100%

**pH:** 3.87