



# Knights Bridge

2007

CABERNET SAUVIGNON

TO KALON

**WINEMAKER:**

Jeff Ames

**APPELLATION:**

Napa Valley

**VINEYARD:**

Beckstoffer To Kalon

**AGE OF VINES:**

12 Years

**HARVEST DATE:**

October 17, 2007

**BOTTLING DATE:**

July 2, 2009

**RELEASE DATE:**

September 1, 2009

**CASES PRODUCED:**

150

**PRICE PER BOTTLE:**

\$110

The California Grand Cru of the new world, To Kalon (Greek for “highest beauty”) has produced many legendary wines of extraordinary terroir, including 100 point scores from Robert Parker. The fruit from Beckstoffer’s Oakville Bench estate contains several blocks of clones 4, 6 and 337. Planted in the mid 1990s, the clay loam of these blocks helps produce small, intensely concentrated clusters. 2007 was a perfect growing season, resulting in very complex reds.

**WINEMAKER’S TASTING NOTES:**

Deep purple color, with sweet aromas of ripe blackberry, black currant, and huckleberry, as well as subtle clove, hazelnut and toasty oak notes. The taste is fleshy, powerful and full bodied with a round tannin structure and a dense and layered finish.

**WINEMAKING TECHNIQUES:**

Clusters were destemmed, cold soaked for 24 hours, and fermented on skins in tank. The wine was aged in 100% new French oak for 21 months.

**FOOD PAIRINGS:**

Pairs perfectly with herb-crusted lamb loin with terrine of potatoes and local radish/haricot vert salad. For dessert, couple with chocolate soufflé cake with crème anglaise and fresh blackberries.

**BARRELS:** 100% New French Oak

**ALCOHOL:** 15.5%

**BLEND:** 100% Cabernet Sauvignon

**ACIDITY:** 0.61g/100ml

**MALOLACTIC FERMENTATION:** 100%

**pH:** 3.75