



Knights Bridge

2008

CHARDONNAY

ALDER SPRINGS

WINEMAKER:

Jeff Ames

APPELLATION:

Mendocino

VINEYARD:

Alder Springs

AGE OF VINES:

14 Years

HARVEST DATE:

September 30, 2008

BOTTLING DATE:

January 12, 2010

RELEASE DATE:

Spring, 2010

CASES PRODUCED:

Less than 100

PRICE PER BOTTLE:

\$65

Situated in Mendocino at elevations as high as 2,700 feet, the Alder Springs Vineyards are planted on steep hillsides with a combination of Scott Henry and Smart Dyson trellising systems with vine density up to 3,300 vines/acre.

WINEMAKER'S TASTING NOTES:

Vivid aromas of pear, apple, white peach and minerality abound in this wine with subtle toasty vanilla notes and a hint of mint. Golden in color, this wine is rich in the entry with ripe fruit flavors integrated well with nutty oak components leading to a long and vibrant finish.

WINEMAKING TECHNIQUES:

The grapes were harvested at 26° brix, pressed cold at the winery. It was then allowed to settle for 24 hours in tank. The juice was transferred to 100% new Saury and Francoise Frere barrels to ferment. After fermentation the barrels were stirred every week for over a year. The wine is bottled un-fined and un-filtered.

FOOD PAIRINGS:

Savor this wine with sautéed Panko-crusted scallops with minted spring rolls and a grilled lemon relish or with grilled Pacific salmon, summer vegetables and green papaya salad.

BARRELS: 100% New French Oak

ALCOHOL: 14.7%

BLEND: 100% Chardonnay

ACIDITY: 0.45g/100ml

MALOLACTIC FERMENTATION: 100%

pH: 3.91