



Knights Bridge

2008

CABERNET SAUVIGNON

TO KALON

WINEMAKER:

Jeff Ames

APPELLATION:

Napa Valley

VINEYARD:

Beckstoffer To Kalon

AGE OF VINES:

13 Years

HARVEST DATE:

October 3, 2008

BOTTLING DATE:

July 12, 2010

RELEASE DATE:

September 1, 2011

CASES PRODUCED:

110

PRICE PER BOTTLE:

\$135

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. 2008 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: 16.0%

BLEND: 100% Cabernet Sauvignon

ACIDITY: 0.71g/100ml

MALOLACTIC FERMENTATION: 100%

pH: 3.70