



Knights Bridge

2009

CABERNET SAUVIGNON

DR. CRANE VINEYARD

WINEMAKER:

Jeff Ames

APPELLATION:

St. Helena

VINEYARD:

Beckstoffer Dr. Crane

AGE OF VINES:

12 Years

HARVEST DATE:

October 20, 2009

BOTTLING DATE:

June 16, 2011

RELEASE DATE:

Autumn 2012

CASES PRODUCED:

198

PRICE PER BOTTLE:

\$135

The well-drained gravelly loam soils of this St. Helena valley floor vineyard produce fruit with trademark notes of sweet cassis, flinty mineral and scorched earth. This is our most definitive expression of the Dr. Crane vineyard to date, an unmatched study of dense, dark, saturating fruit tempered by intriguing minerality and shadows of scorched earth and spice. The power and purity in this wine is thrilling.

WINEMAKER'S TASTING NOTES:

The aromas of our 2009 Knights Bridge Dr. Crane Cabernet Sauvignon are loyal to its provenance with a cassis and black fruit core, mingled with stones and smoke. The length and very sweet tannins on this wine make it irresistible. Flavors of dark fruit, fresh-turned earth, smoked meats and tobacco cascade through the long, sleek finish that just seems to linger forever.

WINEMAKING TECHNIQUES:

We harvested fruit on October 20, hand sorted at the winery and fermented in stainless steel with native yeasts. After two and a half weeks of skin contact, the wine was drained and transferred to new Taransaud and Darnajou French Oak where it experienced full malolactic fermentation. Aged in oak for 20 months, this wine was bottled unfiltered and unfiltered.

FOOD PAIRINGS:

Pair with roasted game, smoked meats and caramelized onions.

BARRELS: 100% New French Oak

ALCOHOL: 15.5%

BLEND: 100% Cabernet Sauvignon

ACIDITY: 0.61g/100ml

MALOLACTIC FERMENTATION: 100%

pH: 3.66