



Knights Bridge

2009

CABERNET SAUVIGNON

KNIGHTS BRIDGE ESTATE VINEYARD

WINEMAKER:

Jeff Ames

APPELLATION:

Knights Valley

VINEYARD:

Knights Bridge Estate

AGE OF VINES:

19 Years

HARVEST DATE:

October 12, 2009

BOTTLING DATE:

June 16, 2011

RELEASE DATE:

Autumn 2012

CASES PRODUCED:

335

PRICE PER BOTTLE:

\$115

Rocky volcanic soils characterize our mountain-side vineyard located on the southern boundary of the stunning Knights Valley AVA of Sonoma County. The 2009 growing season was near idyllic, its warm days and cool nights providing excellent density and flavor.

WINEMAKER'S TASTING NOTES:

The most obvious trait of this 2009 Knights Bridge Estate Cabernet Sauvignon is its booming power and complexity. Aromas of black cherry, ripe macerated black raspberry, espresso, spice, and dried lavender bound from the glass and continue to reward through a dense, weighty palate. Plush layers of dusty mocha, dark sweet fruit, and cedar surge through a rich mid-palate and unfurl to an expansive finish.

WINEMAKING TECHNIQUES:

We harvested when the fruit displayed perfect ripeness and phenolic maturity. The fruit was sorted and native yeast fermented on the skins for two and half weeks. The wine was then allowed a full secondary malolactic fermentation in barrel. After 20 months of aging in new Taransaud and Ermitage French Oak, this wine was bottled unfiltered and unfiltered.

FOOD PAIRINGS:

Pair with rich, flavorful cuisine such as charcoal grilled ribeye with garlic butter, mashed potatoes, and roasted carrots.

BARRELS: 100% New French Oak

ALCOHOL: 15.5%

BLEND: 100% Cabernet Sauvignon

ACIDITY: 0.58g/100ml

MALOLACTIC FERMENTATION: 100%

pH: 3.82