



Knights Bridge

2010

CABERNET SAUVIGNON

DR. CRANE VINEYARD

WINEMAKER:

Jeff Ames

APPELLATION:

Napa Valley

VINEYARD:

Beckstoffer Dr. Crane

AGE OF VINES:

13 Years

HARVEST DATE:

October 19, 2010

BOTTLING DATE:

July 2, 2012

RELEASE DATE:

Autumn 2013

CASES PRODUCED:

90

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. The wines from this vineyard are rich and intense, and possess a depth of supple red fruit flavors that are unmatched.

WINEMAKER'S TASTING NOTES:

Aromatically, this wine bounds with ripe red raspberry, cassis, and peppermint with savory base notes of cedar embers and sweet sausage. On the palate it is lush and well defined with gripping tannins and a lifting wash of dark fruit and flowers. The finish echoes with chocolate, cedar, baking spice, and scorched earth. This is a beautifully balanced, multifaceted wine that deserves an hour or more to breathe in the decanter or glass so that its tightly woven nuances can be fully enjoyed.

WINEMAKING TECHNIQUES:

Hailing from 13-year-old vines in prime alluvial rocky soil, the berries were fermented on their skins for 14 days prior to pressing and barrel fermentation. The wine was aged for 21 months in 70% new oak from Darnajou and Taransaud. We bottle this 100% Cabernet Sauvignon unfinned and unfiltered.

FOOD PAIRINGS:

This wine is an excellent match for roasted pork loin with wild berry compote.

BARRELS: 70% New French Oak

ALCOHOL: 15.5%

BLEND: 100% Cabernet Sauvignon

ACIDITY: 0.62g/100ml

MALOLACTIC FERMENTATION: 100%

pH: 3.75