



Knights Bridge

2010

CABERNET SAUVIGNON

KNIGHTS BRIDGE ESTATE VINEYARD

WINEMAKER:

Jeff Ames

APPELLATION:

Knights Valley

VINEYARD:

Knights Bridge Estate

AGE OF VINES:

20 Years

HARVEST DATE:

October 20, 2010

BOTTLING DATE:

July 2, 2012

RELEASE DATE:

Autumn 2013

CASES PRODUCED:

328

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. Our Cabernet Sauvignon is grown on a hillside block that enjoys bountiful sunshine and long, warm days interposed by early morning fog and cool late afternoon breezes.

WINEMAKER'S TASTING NOTES:

The hallmark notes of our Knights Valley vineyard —blackberry, dried lavender, and cocoa powder— immediately present themselves on the nose while baking spice, macerated blueberry, dried mint and wet stone offer a layered underscore. On the palate, this wine is incredibly rich and weighty, a broad-shouldered wine with deep, plush flavors of dark fruit, cassis, and earthy chocolate. The structure is seamless: the sweet tannins are balanced and well integrated, lending grip and frame while bright red fruit and brown spices wash through the long finish.

WINEMAKING TECHNIQUES:

The berries were fermented on their skins for 19 days to fully extract fruit, color, and tannin before being pressed off sweet to barrel where they completed fermentation. The wine was aged for 21 months in 70% new French Taransaud, Darnajou, and Sylvain barrels before being bottled unfiltered and unfiltered.

FOOD PAIRINGS:

Consider pairing with braised beef short ribs and a rich cream sauce.

BARRELS: 100% French Oak

ALCOHOL: 14.9%

BLEND: 100% Cabernet Sauvignon

ACIDITY: 0.56g/100ml

MALOLACTIC FERMENTATION: 100%

pH: 3.88