



Knights Bridge

2008

CABERNET SAUVIGNON

KNIGHTS VALLEY

WINEMAKER:

Jeff Ames

APPELLATION:

Knights Valley

VINEYARD:

Knights Bridge

AGE OF VINES:

18 Years

HARVEST DATE:

October 10, 2008

BOTTLING DATE:

February 16, 2011

RELEASE DATE:

September 1, 2011

CASES PRODUCED:

300

PRICE PER BOTTLE:

\$115

Our estate Cabernet Sauvignon comes from two distinct blocks composed of three soil types: volcanic-ash tufa, rhyolitic volcanic soils, and iron rich alluvials. Because of these rocky volcanic soils, the vines produce highly concentrated and intense fruit. The long growing season in 2008 allowed the grapes to develop complex flavors and soft tannins resulting in an outstanding wine.

WINEMAKER'S TASTING NOTES:

Saturated ruby color with a tinge of purple, the wine reveals a gorgeous and intense bouquet of crème de cassis, violets and dried lavender, and ripe dark cherry – interspersed with nuances of bitter-sweet chocolate, cedar, tobacco, and sweet Madagascar vanilla. Very rich and full-bodied, this wine offers the same bold fruit impressions on the palate. The mouth feel is creamy, with gorgeous velvet tannins, which lead to a long finish.

WINEMAKING TECHNIQUES:

Clusters were destemmed and cold soaked for 24 hours before going through fermentation. The wine was aged in 100% French Oak for 28 months.

FOOD PAIRINGS:

Enjoy with grilled meat with a blackberry infused demi-glace, California wild rice and grilled fall vegetables.

BARRELS: 100% New French Oak

ALCOHOL: 14.5%

BLEND: 100% Cabernet Sauvignon

ACIDITY: 0.40g/100ml

MALOLACTIC FERMENTATION: 100%

pH: 3.72