



Knights Bridge

2009

CHARDONNAY

ALDER SPRINGS

WINEMAKER:

Jeff Ames

APPELLATION:

Mendocino

VINEYARD:

Alder Springs

AGE OF VINES:

15 Years

HARVEST DATE:

September 25, 2009

BOTTLING DATE:

February 16, 2011

RELEASE DATE:

Spring, 2011

CASES PRODUCED:

100

PRICE PER BOTTLE:

\$65

Situated in Mendocino at elevations as high as 2,700 feet, the Alder Springs Vineyards are planted on steep hillsides with a combination of Scott Henry and Smart Dyson trellising systems with vine density up to 3,300 vines/acre.

WINEMAKER'S TASTING NOTES:

Vivid aromas of pear, apple, white peach and minerality abound in this wine with subtle toasty vanilla notes and a hint of mint. Golden in color, this wine is rich in the entry with ripe fruit flavors integrated well with sweet oak components leading to a long and vibrant finish.

WINEMAKING TECHNIQUES:

The grapes were harvested at 24° brix, pressed cold at the winery, and allowed to settle for 24 hours in tank. The juice was transferred to 100% new Saury and Francoise Frere barrels to ferment. After fermentation the barrels were stirred every week for over a year. The wine is bottled un-fined and un-filtered.

FOOD PAIRINGS:

Savor this wine with sautéed Panko-crusted scallops with minted spring rolls and a grilled lemon relish or with grilled Pacific salmon, summer vegetables and green papaya salad.

BARRELS: 100% New French Oak

ALCOHOL: 15.0%

BLEND: 100% Chardonnay

ACIDITY: 0.51g/100ml

MALOLACTIC FERMENTATION: 100%

pH: 3.88