



Knights Bridge

2007

CABERNET SAUVIGNON

DR. CRANE

WINEMAKER:
Jeff Ames

APPELLATION:
Napa Valley

VINEYARD:
Beckstoffer Dr. Crane

AGE OF VINES:
10 Years

HARVEST DATE:
October 2, 2007

BOTTLING DATE:
July 2, 2009

RELEASE DATE:
September 1, 2009

CASES PRODUCED:
125

PRICE PER BOTTLE:
\$110

Originally planted almost 150 years ago, Beckstoffer's Dr. Crane Vineyard in St. Helena was replanted in 1998 in well-drained gravelly loam soils, producing wines with tremendous structure and concentration of cassis, graphite, and other characteristics reminiscent of a great Graves. 2007 was a perfect growing season, resulting in very complex reds.

WINEMAKER'S TASTING NOTES:

Deep, inky ruby-garnet color. The aromas on the nose show dark blue and black fruits with smoky-malted espresso made from Jamaican Blue Mountain coffee beans. The flavors mirror the nose with soft supple tannins and a long finish of Scharffen Berger dark chocolate and sweet oak.

WINEMAKING TECHNIQUES:

Whole clusters were destemmed and the must was fermented in stainless steel tank for 12 days. The wine was drained and pressed to 100% new French oak barrels to age for 21 months.

FOOD PAIRINGS:

This wine pairs beautifully with osso bucco with saffron risotto and braised winter vegetables. Finish this meal with tiramisu infused with raspberries and sprinkled with dark cocoa powder. Also pairs beautifully with crispy grilled duck breast with mole sauce.

BARRELS: 100% New French Oak

ALCOHOL: 15.8%

BLEND: 100% Cabernet Sauvignon

ACIDITY: 0.61g/100ml

MALOLACTIC FERMENTATION: 100%

pH: 3.80