



WINE ENTHUSIAST

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SPECIAL RESTAURANT ISSUE:

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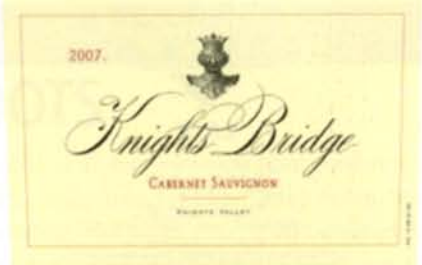
94 Knights Bridge 2007 Beckstoffer To Kalon Vineyard Cabernet Sauvignon (Napa Valley); \$110. The vineyard is, of course, in Oakville, which makes you wonder why they put the generic Napa Valley on the label. The wine itself, which is 100% Cabernet Sauvignon, is very dry and tannic. Flamboyant, too, with deep black currant flavors bathed in 100% new French oak. Feels lavish and important, but young. Better left untouched for 6–8 years. *Cellar Selection.*



91 Knights Bridge 2007 West Block Chardonnay (Knights Valley); \$65. With high alcohol and 100% new French oak, this wine could easily be clumsy, but it isn't. It defines the ripe California style. It's a little hot, but so massive in flavors of pineapples, lemon-drop candy, crème brûlée and sweet buttered toast, you can't help but be impressed. A winery and wine to watch.



95 Knights Bridge 2007 Dr. Crane Cabernet Sauvignon (Napa Valley); \$110. Beautiful from start to finish, but tannic, and not drinkable now, in the classic sense. The tannins are hard, and while they're very finely ground, they prevent the palate from full appreciation of the lush blackberries, black cherries, dark chocolate and herbs. Give this 100% Cabernet at least five years to begin to mellow. *Cellar Selection.*



94 Knights Bridge 2007 Cabernet Sauvignon (Knights Valley); \$95. Grown on the steep slopes of the western, Sonoma side of Mount St. Helena, this is a tough, tight young mountain wine. Made from 100% Cabernet, its blackberry and currant flavors have a distinct tang of minerals, swamped by dry, astringent tannins. Dramatically structured, with brilliant acidity, but needs time. Give it until at least 2012. *Cellar Selection.*