



Pont de Chevalier

2009

CABERNET SAUVIGNON

KNIGHTS VALLEY

WINEMAKER:
Douglas Danielak

APPELLATION:
Knights Valley

VINEYARD:
Knights Bridge Estate

AGE OF VINES:
19 Years

HARVEST DATE:
October 12, 2009

BOTTLING DATE:
March 17, 2011

RELEASE DATE:
Autumn 2013

CASES PRODUCED:
73

PRICE PER BOTTLE:
\$115

Rising from 300 to 900 ft. in elevation on the rocky slopes of the Mayacamas mountain range north of Calistoga, Knights Bridge Vineyards overlook a spectacular display of rolling hills, steep mountains and gentle valleys. Cool wind from the Pacific blows through the gap in these mountains, providing the grapes with longer hang time to develop richer flavors.

WINEMAKER'S TASTING NOTES:

On the nose, this wine delivers perfectly harmonious, sweet perfume of espresso, wild plum, and saddle leather, along with the telltale Knights Valley lavender, blackberry, and cocoa. The wine unfolds slowly in the mouth, revealing dense briery fruit, dark chocolate, and mocha interwoven with intriguing notes of licorice, toasted walnuts, and forest floor. Our Block 13 fruit is known for its large tannic profile and the wine's chewy tannins bring a delightful grip and length. This incredibly rich, nuanced wine unfurls to a smoky candied cherry finish.

WINEMAKING TECHNIQUES:

We hand-harvested select fruit from Block 13 of our Knights Valley estate vineyard. The gently crushed berries were fermented on their skins for 10 days before aging for 17 months in 80% new Francois Frere oak from the Nevers forest. This wine has been afforded 30 months of bottle aging prior to release.

FOOD PAIRINGS:

Grilled rib eye with rosemary garlic butter and grilled wild mushrooms would prove a divine pairing.

BARRELS: 100% French Oak

ALCOHOL: 15.5%

BLEND: 100% Cabernet Sauvignon

ACIDITY: 0.59g/100ml

MALOLACTIC FERMENTATION: 100%

pH: 3.78