



# Knights Bridge

## 2020 PONT DE CHEVALIER SAUVIGNON BLANC

KNIGHTS VALLEY, SONOMA

### VINTAGE

Between COVID-19 and wildfires, the 2020 Knights Valley winegrowing season was a challenging one. Warmer temperatures brought an early beginning to the growing cycle, with bud break beginning in late February. Spring and summer brought cool, mild conditions until an August heat wave accelerated ripening that led to an early harvest. Fortunately, the one- to two-week early start allowed us to pick a large percentage of fruit before the fires, mitigating the impact. While the crop was smaller than average, the quality of fruit was excellent.

### WINEMAKING

The grapes were hand-picked in the pre-dawn hours of September 24 and delicately pressed to preserve their broad range of aromatics and sense of peak freshness. The juice was cold settled for 48 hours to achieve clarity then racked clean to stainless steel for slow fermentation at cold temperatures to ensure bright, varietal character. Malolactic fermentation was inhibited and the finished wine aged for six months in 90% stainless steel and 10% new French oak barrels prior to bottling.

### TASTING

This elegant example of Sauvignon Blanc makes a strong statement about the complexity of the grape variety in Knights Valley. Elevated aromas of citrus blossom, kaffir lime and honeycomb burst from the glass with aeration. On the palate, flavors of Meyer lemon, mint and wildflower honey are seamlessly woven together, leading to a refreshing finish with mineral notes reminiscent of those that follow the first spring rains. Drink now through 2030.

### FOOD

The elegance of this wine works especially well with rich cheeses, fresh seafood or Asian dishes. Ideal pairings include goat and sheep cheeses, vegetarian soufflé, Chesapeake blue or Dungeness crab, pad Thai, or herb-roasted chicken.

AVA *Knights Valley*

VINEYARD *Knights Bridge Estate Vineyard*

BLOCKS *4B, 6B*

VARIETY *100% Sauvignon Blanc*

CLONES *Musque, Clone 1*

SOILS *Red clay loam, white alluvial*

HARVEST DATE *August 24, 2020*

COOPERAGE *6 months in 90% stainless steel,  
10% new French oak*

ALCOHOL *14.0%*

PH *3.46*

TA *6.1 g/L*

BOTTLING DATE *March 30, 2021*

RELEASE DATE *August 1, 2021*

CELLARING *Drink now through 2024*

CASES *546*

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