

## $\begin{array}{c} 2016 \hspace{0.1cm} \text{RED} \hspace{0.1cm} \text{BLEND} \\ \text{KNIGHTS VALLEY, SONOMA COUNTY} \end{array}$

## Winemaking

KNIGHTS

Grapes hand-harvested at night, sorted, destemmed, then undergo a 72-hour cold soak before beginning traditional fermentation with two pumpovers per day for 14 days; aged 23 months in neutral French oak.

## **Tasting Notes**

KNIGHTS BRIDGE ESTATE

RED BLEND

2016 KNIGHTS VALLEY

What makes this Red Blend so alluring is the mix of wild black and red fruits supported by warm cinammon and clove spices. It is pefect for those in search of a deep, satisfying red with soft tannins to match with bold foods. Barrel aging helps achieve a perfect harmony between Petit Verdot, Merlot, and Cabernet Sauvignon.

AVA Vineyard Blocks Varieties Harvest Dates Barrel Aging TA PH Alcohol Bottling Date Release Date Cases Price Knights Valley Knights Bridge Estate Vineyard 3B, 10B, 17 Cabernet Sauvignon, Merlot, Petit Verdot September 10 - October 4, 2016 23 months in neutral French oak 6.3 g/L 3.79 14.5% August 13, 2018 October 1, 2019 140 \$50