



AVA *Knights Valley*

VINEYARD *Knights Bridge Estate Vineyard*

VARIETY *100% Cabernet Sauvignon*

CLONES *6, 7, 8, 169, See and 337*

HARVEST DATES *October 2 – 4, 2017*

COOPERAGE *85% new French Oak, Allier, Nevers, Bertranges*

MONTHS IN BARREL *20*

ALCOHOL *14.5%*

PH *3.75*

TA *6.0 g/L*

BOTTLING DATE *June 25, 2019*

RELEASE DATE *September 1, 2020*

CELLARING *Enjoy now through 2037*

CASES *272*

Knights Bridge

2017 CABERNET SAUVIGNON KNIGHTS VALLEY, SONOMA

VINTAGE

2017 started off with record setting rainfall which pushed the growing season to a later start. In early April skies began to clear and the season began to look up with good cluster counts in our estate vineyard and the harvest window moved into a more typical range. As the last weekend of August gave way to September, heat made its way into Knights Valley. The next two weeks produced higher temperatures which allowed our Cabernet Sauvignon grapes to finish ripening and develop complex flavors.

WINEMAKING

The fruit for the Estate Cabernet Sauvignon comes from multiple blocks on the vineyard, which are planted to clones 6, 7, 8, 169, See and 337. Winemaker Douglas Danielak has a lot to choose from, as the site, with its multiple blocks, elevations, facings and diverse soils, is a singular property within the Knights Valley Appellation that allows for a compelling range of wines. Harvested in the early morning hours between October 2 and 4, the fruit was sorted, de-stemmed and cold soaked for 24 hours, fermented on the skins for 20 days, then aged for 20 months in 85% new French oak from the Allier, Nevers, and Bertranges forests.

TASTING

Our 2017 vintage is a textbook example of Knights Valley Cabernet, offering pure varietal flavors delivered with grace and elegance. It is layered with black and red fruits and dark chocolate, with nuances of sweet spice and vanilla. The luscious finish displays a balanced acidity and silky tannins. Vibrant now, this is also a wine that will age for many years to come.

FOOD

This wine is a natural for pairing with complex, hearty stews and meat dishes. Traditional prime rib, a bone-in veal chop with sage marinade, or Daube de Boeuf will shine with this wine at the table.

KNIGHTS BRIDGE WINERY

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