



2018 CABERNET SAUVIGNON KNIGHTS VALLEY, SONOMA COUNTY

Winemaking

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 20 months in 10% new French oak.

Tasting Notes

The aromas of this Knights Valley Cabernet Sauvignon begin with fragrant sweet red raspberry, cassis, and a warm undertone of mushrooms sauteed in butter. A wonderful mix of inviting flavors, including huckleberry pie, spice cake and toasty oak, expand on the palate and couple with a bright acidty that propels this wine to a delicious energetic finish inviting another sip. This structured Cabernet deserves food with bold assertive flavors. Our favorite pairings are grilled T-bone steak, barbeque bone-in pork or grilled lamb chops with rosemary. Drink now through 2033.

AVA Knights Valley

Vineyard Knights Bridge Estate Vineyard

Blocks 14, 10A

Varieties 97% Cabernet Sauvignon, 2% Cabernet Franc, 1% Merlot

Harvest Date October 29, 2018

Barrel Aging 20 months in French oak, 10% new

TA 5.6 g/L pH 3.6 Alcohol 14.5%

Bottling Date May 26, 2020 Release Date September 1, 2021

Cases 604