



## 2018 CHARDONNAY KNIGHTS VALLEY, SONOMA COUNTY

## Winemaking

Grapes hand-harvested at night, sorted, destemmed, gently pressed, thoroughly settled, and fermented cold for 30 days; 100% malolactic fermentation.

## **Tasting Notes**

The nose is complex, forward and pure with hints of stone fruit, grilled almonds, Meyer lemon and toasted oak. On the palate the wine delivers the perfect balance of flavor, richness and structure. Fresh and lively, this is a Chardonnay that pairs perfectly with everything from seafood to ripe cheeses.

AVA Knights Valley

Vineyard Knights Bridge Estate Vineyard

Blocks 2B, 8, 9A

Variety 100% Chardonnay

Harvest Dates September 25 - October 17, 2016
Barrel Aging 10 months in French oak, 20% new

TA 5.5 g/L

pH 3.62

Alcohol 14.5%

Bottling Date June 21, 2019

Release Date October 1, 2019

Cases 395 SRP \$40

American Fine Wine Competition 90 points, Gold Wilfred Wong, wine.com 91 points Sunset International Wine Competition 95 points, Double Gold