



AVA *Knights Valley*
VINEYARD *Knights Bridge Estate Vineyard*
BLOCKS *2B, 9B*
VARIETY *100% Chardonnay*
CLONES *4, Robert Young*
SOIL *White-ash tuff loam*
HARVEST DATE *September 26, 2018*
COOPERAGE *7 months in 75% new French Oak*
ALCOHOL *15.0%*
PH *3.60*
TA *4.8 g/L*
BOTTLING DATE *April 8, 2019*
RELEASE DATE *March 1, 2020*
CELLARING *Drink now through 2033*
CASES *216*
PRICE *\$75*

Knights Bridge

2018 CHARDONNAY EAST BLOCK, KNIGHTS VALLEY, SONOMA

VINTAGE

The entire 2018 growing season was 3-4 weeks later than recent vintages with a cold winter and just enough rainfall that bud break occurred in late March. This set the pace for the grape growing season to continue progressing at a somewhat late yet normal pace. Very little rain or wind during the May flowering period led to a generous but not excessive cluster count. August was very foggy with many cool mornings where the sun didn't peek through the marine layer until lunchtime. The only real weather concern of the entire vintage was a heat spike in June during fruit set and a little rain in late September. The weather was glorious throughout October with cool, foggy mornings and sunny days.

WINEMAKING

Fruit from the east-facing sections of blocks 2 and 9 was hand-picked in the early morning hours of September 26. The grapes were gently pressed and settled, then racked to 75% new French oak barrels for fermentation at cool temperatures. Once primary fermentation was complete, the wine remained in barrel seven months on fine lees, with gentle bi-weekly stirring after the secondary malolactic fermentation completed, adding complexity, richness and finesse to the finished wine.

TASTING

East Block produces a fragrant, pure, lifted style of Chardonnay, a singular vineyard expression that favors elegance over power. Enticing scents of freesia, Anjou pear, and honey follow through on the palate, combining with hints of sweet oak and flint.

FOOD

The East Block Chardonnay is a lively wine that pairs well with a wide variety of dishes. Try it alongside lighter fare such as a Dandelion salad with citrus and goat cheese, fresh Dungeness crab with a lemon-lime dipping sauce, or sautéed sea scallops drizzled with a beurre blanc.

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