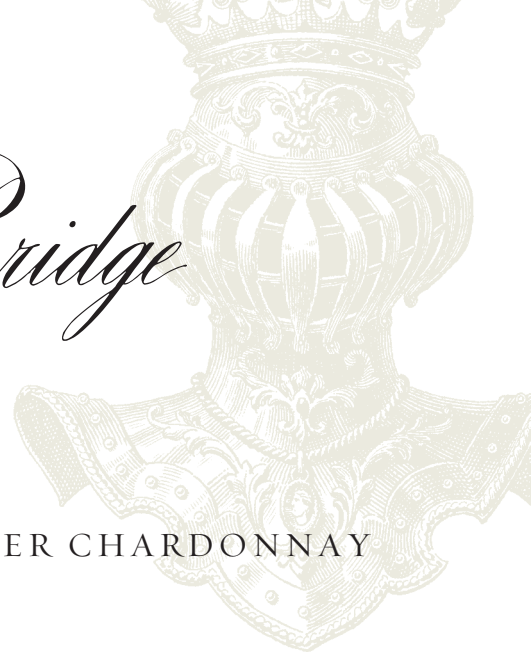




Knights Bridge



2018 PONT DE CHEVALIER CHARDONNAY 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 blocks 2, 7, and 8 was hand-picked in the early morning hours of September 10. The grapes were gently pressed and settled, then racked to 80% 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

It is a rare treat to enjoy Chardonnay in its pure form. This vivacious wine showcases delicate floral and citrus aromas, followed by lush flavors of stone fruits intermingling with bright citrus. The lingering sweet oak finish is accented by a refreshing mineral note.

FOOD

With its high versatility, the Pont de Chevalier Chardonnay is an ideal go-to wine for elegant meals shared at home. Consider pairing with a roasted beet and goat cheese salad, a creamy risotto with spring vegetables, or a classic Veal Piccata.

AVA *Knights Valley*
VINEYARD *Knights Bridge Estate Vineyard*
BLOCKS *2, 7, 8*
VARIETY *100% Chardonnay*
CLONE *4*
SOIL *Los Robles well-drained gravelly loam*
HARVEST DATE *September 10, 2018*
COOPERAGE *7 months in 80% new French Oak*
ALCOHOL *14.5%*
PH *3.80*
TA *4.7 g/L*
BOTTLING DATE *April 8, 2019*
RELEASE DATE *March 1, 2020*
CELLARING *Drink now through 2030*
CASES *153*
PRICE *\$50*

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