

UNDAKED 2019 CHARDONNAY

KNIGHTS VALLEY, SONOMA COUNTY

Winemaking

Grapes are hand-harvested at night and delivered to the winery where they are sorted, destemmed, and pressed cold to preserve freshness and aromatic intensity. The juice is cold settled and fermented in tank for 14 days before transferring to stainless steel barrels. The wine remains without stirring or malolactic fermentation for six months before bottling.

Tasting Notes

This is a pure expression of grape-to-glass Chardonnay with flavors of white peach, citrus, green apple, and anjou pear. Aromas and flavors are lifted by a seamless energy that follows straight through the refreshing finish.

AVA Knights Valley
Vineyard Knights Bridge Estate Vineyard

Block

Variety 100% Chardonnay
Harvest Date October 4, 2019
Barrel Aging 100% Stainless Steel

TA 5.7 g/L
pH 3.72
Alcohol 14.5%

Bottling Date April 8, 2020
Release Date October 1, 2020

Cases 132

KNIGHTS BRIDGE ESTA

UNOAKED

CHARDONNAY

19 KNIGHTS VALLEY