

AVA Knights Valley

VINEYARD Knights Bridge Estate Vineyard

BLOCKS 2A, 8

VARIETY 100% Chardonnay

CLONES 4, 28

SOIL Los Robles well-drained gravelly loam

HARVEST DATE October 4, 2019

COOPERAGE 12 months in 50% new
French Oak

ALCOHOL 14.5%

PH 3.79

TA 5.5 g/L

BOTTLING DATE October 19, 2020

RELEASE DATE March 1, 2021

CELLARING Drink now through 2030

CASES 239

Nnights Bridge

2019 PONT DE CHEVALIER CHARDONNAY KNIGHTS VALLEY, SONOMA

VINTAGE

The 2019 winegrowing season brought a record rainfall in winter, providing abundant groundwater for flowering. Spring followed with cool temperatures that allowed the grapes to mature gradually, supporting full flavors, fresh acidity, and superb balance. Summer was mild, with a brief heat spike that created the right amount of vine stress leading into the start of harvest in mid-August. In Knights Valley 2019 delivered light- to normal-size yields of outstanding fruit.

WINEMAKING

Fruit from blocks 2A and 8 was hand-picked in the early morning hours of October 4. The grapes were gently pressed and settled, then racked to 50% new French oak barrels for fermentation at cool temperatures. Once primary fermentation was complete, the wine remained in barrel I2 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

The 2019 Pont de Chevalier is a seamless, vivacious, and mineral-driven expression of Chardonnay, delivering beautifully intertwined aromas and flavors of lemon blossom, lush stone fruits, crushed rock, flint, and crystalized ginger. A lingering sweet oak finish is accented by bright citrus and a refreshing mineral note; 12 years aging potential.

FOOD

Always graceful, this is a Chardonnay that pairs at a high level with a broad range of cuisines and presentations. Enjoy with herb-crusted halibut, fresh crab, Vietnamese chicken and lemongrass dumplings, vegetable souffle or vegetable terrine.