

2019 CHARDONNAY KNIGHTS VALLEY, SONOMA COUNTY

Winemaking

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

Tasting Notes

Precision and freshness define the aromas of chilled Anjou pear, French pastry dough, and orange blossom honey. Bracing and racy flavors of Asian pear, honey, and white tea are all supported by underlying minerality. Try pairing this poised and elegant wine with roasted chicken, grilled halibut with lemon and rosemary, or chilled salmon with dill and crème fraiche.

AVA Knights Valley
Vineyard Knights Bridge Estate Vineyard

Blocks 2A, 2B, 8, 9A
Variety 100% Chardonnay
Harvest Dates October 4, 2019

Barrel Aging 11 months in French oak, 30% new

TA 5.5 g/L
pH 3.79
Alcohol 14.5%

KNIGHTS BRIDGE ESTA

2019 KNIGHTS VALLEY

Bottling Date April 8, 2020 Release Date March 1, 2021

Cases 572