



AVA *Knights Valley*  
VINEYARD *Knights Bridge Estate Vineyard*  
BLOCK *9B*  
VARIETY *100% Chardonnay*  
CLONES *Robert Young*  
SOIL *White-ash tuff loam*  
HARVEST DATE *September 26, 2019*  
COOPERAGE *11 months in 75% new French Oak*  
ALCOHOL *14.5%*  
PH *3.68*  
TA *4.8 g/L*  
BOTTLING DATE *August 25, 2020*  
RELEASE DATE *March 1, 2021*  
CELLARING *Drink now through 2032*  
CASES *103*

# Knights Bridge

2019 CHARDONNAY  
EAST BLOCK, 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 the east-facing sections of block 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 11 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 East Block Chardonnay is complex and detailed, with soaring aromas of white peach, chamomile, and fresh pastry dough that follow through on the palate to Anjou pear. Lifted flavors of fresh sage and brioche are seamlessly interwoven and complemented by a clear tenor of minerality that persists well into the finish, all defined by a bright citrus edge combining with hints of sweet oak and flint; 20 years aging potential.

## FOOD

This elegant and delicate wine works beautifully with lighter dishes. Try pairing with fresh shellfish or a tricolor vegetable terrine. Roger Verge's cauliflower, carrot and pea flans are also a great match.

KNIGHTS BRIDGE WINERY

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