



AVA *Knights Valley*  
VINEYARD *Knights Bridge Estate Vineyard*  
BLOCK *9A*  
VARIETY *100% Chardonnay*  
CLONE *Wente*  
SOIL *White-ash tuff loam*  
HARVEST DATE *September 30, 2019*  
COOPERAGE *11 months in 100%  
new French Oak*  
ALCOHOL *14.7%*  
PH *3.53*  
TA *6.0 g/L*  
BOTTLING DATE *August 25, 2020*  
RELEASE DATE *March 1, 2021*  
CELLARING *Drink now through 2034*  
CASES *98*

# Knights Bridge

2019 CHARDONNAY  
WEST 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 western section of Block 9 was hand-picked in the early morning hours of September 30. The grapes were gently pressed and settled, then racked to 100% 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 West Block Chardonnay seeks to capture the full spectrum of the variety. Abundant aromas of honey, ginger, graham cracker, pastry dough and orange blossom follow through to the palate. A rich mouthfeel and luscious flavors of sweet butter, golden apple, and toasty vanilla are highlighted by a laser-focused acidity, followed by a long, plush finish with mineral notes; 20 or more years aging potential.

## FOOD

The bold structure of this wine begs for rich and assertive dishes. Sturgeon, salmon, and lobster are good pairings from the sea. Pork tenderloin stuffed and rolled with herbs, bone-in veal chops with chanterelle mushroom cream, or gnocchi with Gorgonzola sauce are ideal matches.

KNIGHTS BRIDGE WINERY

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