

2020 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 before bottling.

Tasting Notes

BY KNIGHTS BRIDGE

This pure expression of Chardonnay is made in a style to highlight the beauty of the variety from our estate vineyard. Fruit for the 2020 vintage was picked early in the season to preserve freshness and acidity, with an aim to maintain versatility at the table. Expressive fruit flavors of Bartlett pear, Meyer lemon and white currant are carried across the palate, framed by a mineral-driven intensity that resonates long into the finish.

AVA Knights Valley
Vineyard Knights Bridge Estate Vineyard
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Block 8
Variety 100% Chardonnay
Clones 4, 5

Harvest Date September 9, 2020
Barrel Aging 100% Stainless Steel

TA 5.7 g/L
pH 3.80
Alcohol 13.5%
Sottling Date May 27,

Bottling Date May 27, 2021
Release Date October 15, 2021

Cases 105