

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

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

Knights Bridge Estate Vineyard Vineyard

Knights Valley AVA

Knights Bridge Estate Vineyard Vineyard

Block

Variety

TA

100% Chardonnay

Clones 4, 5

Harvest Date September 9, 2020

100% Stainless Steel Barrel Aging

5.7 g/L

3.80 рH

Alcohol 13.5%

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

> 105 Cases SRP \$30

BY KNIGHTS BRIDGE