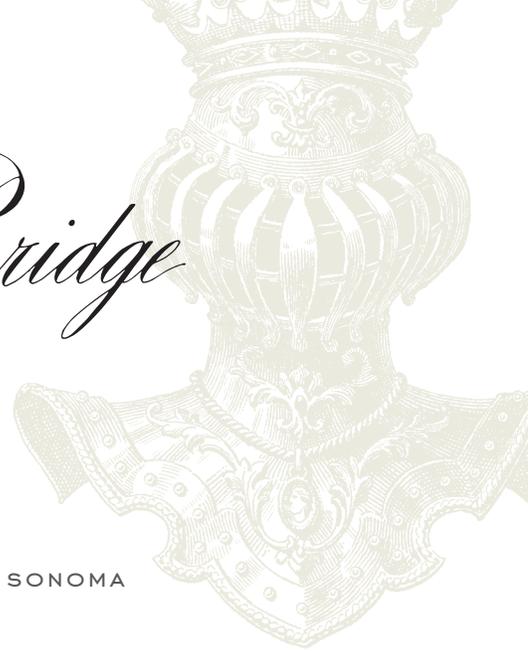




Knights Bridge



2020 CHARDONNAY WEST BLOCK, KNIGHTS VALLEY, SONOMA

VINTAGE

Between COVID-19 and wildfires, the 2020 Knights Valley winegrowing season was a challenging one. Warmer temperatures brought an early beginning to the growing cycle, with bud break beginning in late February. Spring and summer brought cool, mild conditions until an August heat wave accelerated ripening that led to an early harvest. Fortunately, the one- to two-week early start allowed us to pick a large percentage of fruit before the fires, mitigating the impact. While the crop was smaller than average, the quality of fruit was excellent.

WINEMAKING

Fruit from Blocks 8, 9A and 9B were hand-picked in the early morning hours of September 25. The grapes were gently pressed and settled, then racked to 60% new French oak barrels for fermentation at cool temperatures. Once primary fermentation was complete, the wine remained in barrel nine 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 2020 West Block reveals a vintage of uncommon weight, complexity and power coupled with a clear sense of place. Aromas of orange peel and Meyer lemon along with complex brioche notes are artfully framed by French oak. Flavors of wildflower honey, lemon cream éclairs, and fragrant linden flower unfold on the palate and lead to a lingering finish. While accessible now, this wine will cellar for ten years or more.

FOOD

This wine shows at its best with full-flavored foods. Mouth-watering pairings include lobster ravioli or lobster roll with aioli sauce, fresh sea bass in lemon beurre blanc, Veal Milanese, or veal loin with a morel cream sauce. Gnocchi with sage and butter is an excellent vegetarian option.

AVA *Knights Valley*
VINEYARD *Knights Bridge Estate Vineyard*
BLOCKS *8, 9A, 9B*
VARIETY *100% Chardonnay*
CLONES *4, 5, Wente, Robert Young*
SOIL *White-ash tuff loam*
HARVEST DATE *September 25, 2020*
COOPERAGE *9 months in 60% new
French Oak*
ALCOHOL *14.5%*
PH *3.75*
TA *4.9 g/L*
BOTTLING DATE *June 18, 2021*
RELEASE DATE *October 1, 2021*
CELLARING *Drink now through 2035*
CASES *578*

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