

Knights Bridge

2022 Chardonnay

WEST BLOCK

KNIGHTS BRIDGE ESTATE VINEYARD

KNIGHTS VALLEY



AVA Knights Valley

VARIETY 100% Chardonnay

BLOCK 8

ELEVATION 450 feet

SOIL Los Robles

CLONE 4

HARVEST DATES September 12-15, 2022

AGING 16 months, 100% new French Oak

ALCOHOL 14..5%

PH 3.7

TA 6.5 g/L

BOTTLING DATE January 14, 2024

RELEASE DATE April 1, 2024

CASES 603

CELLARING Drink now through 2037



VINTAGE

The 2022 growing season delivered a lighter than average crop with smaller berry and cluster sizes of stellar quality. Winter rains led to earlier than typical bud break and were followed by successful fruit set in spring. Mild temperatures through most of summer allowed fruit to ripen at a moderate pace and develop ideal flavors. A heat wave in early September brought an earlier and faster harvest to ensure all fruit was picked at optimum ripeness.

WINEMAKING

The West Block is grown in deep volcanic, gravelly, clay loam soils at 450 feet elevation on the warmer, western side of our property. These deeply rooted 34 year-old vines are dry farmed and trained in a goblet style trellising to maximize sunshine, encouraging balance, freshness and beautiful flavor development. The fruit was handpicked in the early morning hours of September 12 and 15. The grapes were gently pressed and settled, then racked to 100% new Francois Freres French oak barrels for native yeast fermentation at cool temperatures. Once primary fermentation was complete, the wine had an extended élevage of 16 months on fine lees. After the secondary malolactic fermentation completed, gentle biweekly stirring added complexity, richness, and finesse to the finished wine. At the onset the alluring aromas of oyster shell and ripe kumquat lead to deeper flavors of pear, shortbread, and chestnuts, that deliver golden from the color to the aroma to the taste to the texture. Well defined structure and tension with a bright acidity and lingering finish, leaving you ready for the next sip.

ACCOLADES

90 Wine Spectator

WINEMAKING

Fruit from Block 8 was hand-picked in the early morning hours of September 12 to 15. 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 16 months on fine lees, with gentle bi-weekly stirring after the secondary malolactic fermentation completed, adding complexity, richness, and finesse to the finished wine.

Grown in deep volcanic gravelly, clay loam soils at middle elevation on the warmer western side of our property is the West Block. These deeply rooted 30+ year old vines are dry farmed and trained in a goblet style trellising to maximize sunshine, encouraging balance, freshness and beautiful flavor development. Fruit was hand-picked in early morning hours of September 12 to 15. The grapes were gently pressed and settled, then racked to 100% new Francois Freres French oak barrels for native yeast fermentation at cool temperatures. Once primary fermentation was complete, the wine had an extended élevage of 16 months on fine lees, with gentle biweekly stirring after the secondary malolactic fermentation completed, adding complexity, richness, and finesse to the finished wine.