

AVA Knights Valley

VINEYARD Knights Bridge Estate Vineyard

BLOCKS 2B, 8

VARIETY 100% Chardonnay

CLONES 4

SOIL Los Robles well-drained gravelly loam

HARVEST DATE September 15, 2020

COOPERAGE 9 months in 50% new

French Oak

ALCOHOL 14.5%

PH 3.9

TA 5.7 g/L

BOTTLING DATE May 27, 2021

RELEASE DATE March 1, 2022

CELLARING Drink now through 2035

# Nnights Bridge

# 2020 PONT DE CHEVALIER CHARDONNAY KNIGHTS VALLEY, SONOMA

### VINTAGE

The 2020 winegrowing season opened with warmer temperatures and a very dry January and February, marking an early start to the growing cycle, with bud break beginning in late February. Spring rains gave the vines access to nutrients in the soil and cool, mild conditions prevailed into summer until an August heat wave accelerated ripening that led to an early harvest. The one- to two-week early start resulted in slightly earlier harvest dates, and while the crop yield was smaller than average, the quality of fruit was excellent.

# WINEMAKING

Fruit from blocks 2B and 8 was hand-picked in the early morning hours of September 15. The grapes were gently pressed and settled, then racked to 50% 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 minimal stirring after the secondary malolactic fermentation completed to maintain freshness in the finished wine.

# TASTING

Crafted with a clear vision of sophistication and poise, the Pont de Chevalier is a great signature of our Knights Valley Estate vineyard. Refreshing aromas of Meyer lemon and warm brioche combine with a seaside mineral note in this racy, mouthwatering Chardonnay that is hard to put down. Drink now through 2035.

## FOOD

The luscious mouthfeel and seaside mineral characters of this wine make a wide range of seafood dishes shine. Try pairing with Oysters Rockefeller, lobster bisque, seared scallops or fresh sautéed abalone. Alternative options include a roasted pork loin with mustard glaze or a brown butter sage agnolotti.