

2021 CHARDONNAY SONOMA COUNTY

Winemaking

Grapes were hand-harvested at night, sorted, destemmed, gently pressed, thoroughly settled, and fermented cold for 30 days; 100% malolactic fermentation.

Tasting Notes

The 2021 vintage is a delightful discovery. A small harvest produced tiny Chardonnay clusters yielding deep and concentrated flavors. Striking scents of lemon, white peach and kumquat are framed by 10% new French oak to keep this wine light on its feet. The entry offers freshness and energy, where complex flavors of citrus, croissant pastry, and white aromatic flowers play in perfect harmony. This Chardonnay finishes with a crisp mineral note of fresh sea breeze, inviting a second sip. Drink now through 2031.

AVA Sonoma County
Variety 100% Chardonnay
Harvest Dates September 2021

Barrel Aging 9 months in 10% new French oak

TA 5.7 g/L pH 3.64 Alcohol 14.5%

KNIGHTS BRIDG

CHARDONNAY

Bottling Date June 27, 2022 Release Date October 1, 2022

Cases 3,178