



KB

BY KNIGHTS BRIDGE



2021 ROSÉ KNIGHTS VALLEY

Winemaking

Grapes were hand-harvested at night, sorted, destemmed, gently pressed, then thoroughly settled. An early saignee from a carefully selected cofermentation of the Knights Bridge Vineyard Bordeaux varieties allowed for soft pink color development. After the juice was collected, it went through an elongated, cold clarification prior to fermentation. Fermentation was completed in stainless steel at around 55-58 F for six weeks prior to being barreled down into stainless steel drums. 6 months of elevage kept this wine light on its feet, refreshing on the palette, and deeply complex from the 100% native yeast fermentation.

Tasting Notes

From start to finish, our 2021 offering is the epitome of spring. Aromas of wildflowers, wet stones, and watermelon rind are followed by a light and airy mouthfeel. Stonefruit, prickly pear, and melon flavors are carried seamlessly across the palate by a focused acidity and refreshing finish. This wine welcomes the sunshine and is wonderful enjoyed on its own or paired with light and fresh spring fare. Drink now through 2026.

AVA	Knights Valley
Vineyard	Knights Bridge Estate Vineyard
Soil	Volcanic, sedimentary, rocky red clay
Varietals	49% Malbec, 26% Cabernet Sauvignon, 25% Merlot
Harvest Date	September 25, 2021
Barrel Aging	6 months in 100% stainless steel
TA	7.2 g/L
pH	3.20
Alcohol	13.5%
Bottling Date	March 29, 2022
Release Date	May 1, 2022
Cases	290