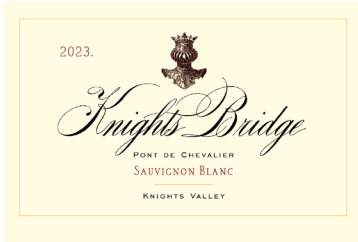


Knights Bridge



2023 Sauvignon Blanc

PONT DE CHEVALIER

KNIGHTS BRIDGE ESTATE VINEYARD
KNIGHTS VALLEY

AVA Knights Valley

VARIETY 100% Sauvignon Blanc

HARVEST DATES September 7-14, 2023

AGING 7 months, 70% concrete, 25% stainless steel, 5% new French Oak

COOPERAGE Sylvain Blanc, Ermitage Bertranges, Seguin Moreau Icone Blanc, Francois Freres VTG

ALCOHOL 13.5% PH 3.3 TA 7.3 g/L

BOTTLING DATE April 2, 2024

RELEASE DATE March 1, 2025

CASES 1,415

CELLARING Drink now through 2028

VINEYARD BLOCK DETAIL

BLOCK	ELEVATION	ASPECT	VARIETAL	SOIL	TRELLIS	CLONE	VINES	ACRES	SPACING	PLANTED
6A	450 ft	E/NE	Sauvignon Blanc	Los Robles	VSP	I	2,474	1.66	6.5 x 4.5	2013
B-1	450 ft	E/NE	Sauvignon Blanc	Los Robles	GDC	I	4,276	5.15	10 x 5	1997
B-9	450 ft	E/NE	Sauvignon Blanc	Los Robles	GDC	I	1,363	1.76	10 x 5	1995

ACCOLADES

93 James Suckling | 92 Decanter

VINTAGE The 2023 growing season kicked off in Knights Valley with above-average winter rains, which replenished reservoirs and rejuvenated soils. While cooler temperatures meant a slow start, the abundant rainfall fostered lush canopy development in late spring and summer that led to balanced yields at harvest. Picking started slightly later than usual but finished by mid-October, delivering exceptional fruit with deeply intense flavors.

MONTHLY AVERAGE HIGH/LOW TEMPERATURES AND RAINFALL

	JAN	FEB	MAR	APR	MAY	JUN	JUL	AUG	SEP	OCT	NOV	DEC
High	57.6	59.7	57.2	73.5	77.4	81.5	92.6	91.2	82.2	81.3	70.3	66.3
Low	38.2	31.6	36.5	38.4	45.9	48.7	50.7	53.4	48.5	40.2	31.3	33.5
Rainfall	0.35	0.11	0.34	0.03	0.04	0.0	0.0	0.0	0.02	0.01	0.0	0.0

WINEMAKING Fruit was hand-picked in the early morning hours of September 7-14. The grapes were gently pressed and settled for 72 hours to gain clarity before moving to a mix of aging vessels. 75% of the blend is aged in concrete eggs for richness and minerality, 20% in stainless steel for vibrant flavors and bright acidity, and 5% in new French oak barrels to develop texture and balance.

VINEYARD We choose to plant Sauvignon Blanc exclusively on clay loam soils since they retain moisture in the soil profile throughout the season allowing the varietal to develop complete flavors for a pure and concise expression. This wine showcases the defining fruit characteristics of our estate vineyard: delivering bright citrus and great texture from Block 6A, minerality and fresh acidity from B1, and a touch of spice with tropical fruit notes from B9.

