



AVA *Knights Valley*

VINEYARD *Knights Bridge Estate Vineyard*

BLOCKS *6A, B1, B4*

VARIETY *100% Sauvignon Blanc*

CLONE *1*

SOIL *Clay loam*

HARVEST DATE *August 26 - September 9, 2022*

COOPERAGE *8 months in 75% concrete,
15% new French Oak, 10% stainless steel*

ALCOHOL *14.5%*

PH *3.5*

TA *6.0 g/L*

BOTTLING DATE *May 19, 2023*

RELEASE DATE *September 1, 2023*

CELLARING *Drink now through 2027*

Knights Bridge

2022 PONT DE CHEVALIER SAUVIGNON BLANC KNIGHTS VALLEY, SONOMA

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

Fruit from blocks 6A, B1 and B4 was hand-picked in the early morning hours of August 26 to September 9 and delicately pressed to preserve their broad range of aromatics and sense of peak freshness. The juice was cold settled for 72 hours to achieve clarity, then racked clean to stainless steel for slow fermentation at cold temperatures to ensure bright, varietal character. Malolactic fermentation was inhibited and the finished wine aged for eight months in 75% concrete, 10% stainless steel and 20% new French oak barrels prior to bottling.

TASTING

The 2022 vintage is a pure and concise expression of Sauvignon Blanc. Aromas of white peony tea, linden flower, and lemon blossom, alongside scents of sea breeze make sipping hard to resist. Flavors are mouthwatering and electric, with crisp refreshing notes of citrus peel and passion fruit complemented by refreshing mineral tones. Enjoy now through 2027.

FOOD

A wine for all seasons, try with linguine tossed with asparagus, morel mushroom and a creamy sauce of blue cheese in spring, baked clams in summer, and grilled vegetables, halibut in parchment, and chicken in tarragon sauce in fall. During the winter holidays, enjoy this with a seafood tower, oysters, or lobster.

KNIGHTS BRIDGE WINERY

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