Rnights Bridge



2021 Haggerty Road Red Blend

Knights Bridge Estate Vineyard Knights Valley

AVA Knights Valley
VARIETIES 33% Cabernet Sauvignon, 26% Malbec, 24% Cabernet Franc, 17% Merlot
HARVEST DATES September 29 - October 15, 2021
AGING 20 months, 50% new French oak, 50% neutral French oak
COOPERAGE Allier, Nevers, Vosges, Fontainbleau
ALCOHOL 14.5% PH 3.88 TA 3.9 g/L
BOTTLING DATE July 25, 2023
RELEASE DATE April I, 2025
CASES 392
CELLARING Drink now through 2040

VINEYARD BLOCK DETAIL

VINTAGE The 202I growing season began cooler than usual with occasional light rains, bringing budbreak slightly later than expected. Spring and summer were mostly dry, but without the long, lingering heatwaves of recent years, allowing fruit to ripen at a normal rate. Higher temperatures in the late summer and early fall brought an earlier and faster harvest to ensure all fruit was picked at optimum ripeness. Crop yields were lighter than average, but with intense flavor profiles and outstanding quality.

MONTHLY AVERAGE HIGH/LOW TEMPERATURES AND RAINFALL

	JAN	FEB	MAR	APR	MAY	JUN	JUL	AUG	SEP	ост	NOV	DEC
-Ò(- 5	59.7	65.0	65.0	74.6	83.3	87.7	92.2	90.7	89.0	74.1	68.0	52.8
* 3	37.1	33.8	34.2	37.7	42.7	48.6	50.7	50.4	47.6	43.1	40.3	43.7
	0.0	0.0	0.0	0.0	0.0	0.0	0.0	0.0	0.0	0.0	0.0	0.0

WINEMAKING Harvested in the early morning hours from September 29 to October 15, the fruit was rigorously hand sorted, de-stemmed and cold soaked for 24 hours. It remained on the skins for 21 days, then was gently drained to 50% new and 50% neutral French oak barrels for 20 months.

VINEYARD Sourced from blocks 3A, 3B, IOD, I5 and I6 ranging from 450 to 600 feet in elevation, the fruit for this red blend is grown in a mix of clay, gravelley and sandy loam soils. Merlot blocks 3A and 3B contribute red fruit and savory characters, Cabernet Sauvignon blocks IOD and I5 bring dark fruit notes, chocolate undertones and exotic spice, Cabernet Franc block I6 offers a lush mouthfeel and hints of black pepper, and Malbec block B-8 provides structure and well-balanced acidity.

BLOCK	ELEVATION	ASPECT	VARIETAL	SOIL	TRELLIS	CLONE(S)	VINES	ACRES	SPACING	PLANTED
3A	450 ft	NE	Merlot	Los Robles	VSP	VCR-I	1,702	I.I4	6.5 x 4.5	2012
3B	450 ft	NE	Merlot	Los Robles	VSP	15 (181)	1,078	.72	6.5 x 4.5	2012
10D	600 ft	NW	Cabernet Sauvignon	Goulding	VSP	7	2,621	1.76	6.5 x 4.5	2013
15	550 ft	NW	Cabernet Sauvignon	Laniger	VSP	169	4,252	2.73	7 x 4	2009
16	500 ft	NE	Cabernet Franc	Laniger	VSP	214	1,445	.93	7 x 4	2009
B-8	450 ft	NE	Malbec	Goulding	VSP	595	1,288	1.5	10 x 5	1995

ACCOLADES

93 James Suckling | 93 Decanter

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