



Knights Bridge

STATE OF THE VALLEY
VOLUME I

THE VINEYARD, THE VINTAGE,
AND THE UNENDING PURSUIT





I FIND IT IMPOSSIBLE TO UNCORK A BOTTLE OF WINE without considering all the work, hope, and commitment that went into crafting it. The act of drinking a wine is merely the final step of an intricate organic continuum. Every single action taken and decision made beforehand has affected the nature of what is in the glass.

This debut “State of the Valley” report is our attempt to compile the narrative and data of our past year of work. We intend to share both our philosophy and our faculty, our science as well as our sentiment. By telling the story of what’s going on in the vineyard and winery, we hope to bring to light the stewardship of our land and the alchemy in our bottle.

This is the first of an annual series. Thank you for delving into our world, and for believing in our wines. We look forward to continuing to build our relationship with you as our pursuit carries on in the years ahead.

A handwritten signature in black ink, appearing to read 'Tim Carl'.

Tim Carl, Managing Director



Knights Valley Ecosystem

Discover the wildlife in our vineyard.

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The Pursuit (to be continued)

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our 2012 releases.

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Our harvest team carries bins filled with 2012 Cabernet Sauvignon clusters.

THE 2012 VINTAGE will go down in history as one of the best on record. The conditions were nearly perfect from start to finish: a strong water table in early spring, long warm summer days, and cool, dry nights. We could almost hear the entire wine region of Northern California sigh with relief after three challenging vintages. The wine is now resting in barrel and we are filled with great anticipation.

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Partners in Wine

From left to right:

Jim Bailey, Essel Bailey,
Tim Carl, and Tom Costin
plant Petit Verdot.

THE PURSUIT

“When we made the decision to farm and make our own wine, it felt solid and purposeful. As a group, we could focus on the things in life that we all truly treasure: Taking care of the land, pursuing excellence in our craft, and celebrating life’s bounty with family and friends.” Jim Bailey

WHEN WE SET OUT to find our vineyard we all wanted to focus on the beautiful Knights Valley. Why? Because this appellation is perhaps the only place in the world where it is possible to grow top-notch Cabernet, Sauvignon Blanc, and Chardonnay. Knights Valley possesses the rare conditions of both Bordeaux and Burgundy; diverse micro-climates within a single parcel allow us to produce stunning fruit from all three of these varietals. It’s amazing!

When we found the vineyard, we were all very excited. As we drove to the site, climbing the winding, rugged dirt road, the sense of serendipity was visceral and unanimous. There was no question that we had found the

perfect place for us to set down roots. The views were (and are) spectacular, and the sense of tranquility impossible to ignore. The soils were rocky with volcanic stones, and the slope and sun aspect were ideal. Rising from about 300 to 1,000 feet in elevation, the existing hillside vineyards were already producing excellent fruit. Our winemaking and farming friends had nothing but encouragement. Words like “stunning,” “hidden jewel,” “spectacular,” and just plain “wow!” were among the feedback we received. We had no doubt this was truly a treasure we had uncovered.

Jim and RoAnn purchased the vineyard and we hired Josh Clark as our vineyard

manager. We immediately went to work.

We found three artisan winemakers, each with their own passion for and interpretation of our vineyard. We decided to hire each of them to craft the best wine the vineyard had to offer. This approach has resulted in a true demonstration of this site’s eloquence and complexity.

We were incredibly pleased with our inaugural vintage and have been able to steadily improve upon our farming and winemaking as the years progress. It is thrilling to call this magical place home.

JIM AND ROANN BAILEY

*"Find something you love to do, give it your all
and everything else will take care of itself."*

Starting from the family farm in the Midwest, Jim's fruitful career has included diverse roles, from investment and financial advisor to environmentalist and entrepreneur. Jim graduated magna cum laude from Harvard College with a BA in American Colonial History, followed by a joint JD/MBA from Harvard University. As an environmentalist, Jim helped fund the first major U.S. geothermal energy company, California Energy, in 1980. Jim and RoAnn are surrounded by a large and growing family, including grandson Hunter Bailey, recently born to James and Devon. Their other sons are Thomas, Robert, and John.



CINDY AND TOM COSTIN

"The difference between tasting and simply drinking is thinking."

Tom's love of the land originated in a rural New Hampshire town, where he spent his summers planting trees and picking blueberries with his family. After receiving his Masters in Public Administration from Harvard, he entered the footwear industry and today oversees two companies. Tom married his college sweetheart Cindy and they live in Nahant, Massachusetts. They have two children, Tom Jr. and Caroline, and their first grandchild, Cole. Since joining his brothers-in-law, James and Essel Bailey, and dear friend Tim, Knights Bridge has become an extension of a wonderful life with family and friends and an opportunity to bring together his love of the land and great wine.



MENAKKA AND ESSEL BAILEY

"Farmers are real entrepreneurs, challenging the risks of weather and markets to bring in their harvests. Wherever they grow grapes, they enjoy and take pride in what they do, which is all any of us can ask of ourselves."

Essel shares his brother Jim's early memories of growing up on the family farm. He earned his JD at the University of Michigan and practiced law for 20 years. His entrepreneurial spirit eventually took over and he established companies in such diverse fields as auto parts and long term care for the elderly. He currently sits as Trustee and Vice Chair of The Nature Conservancy.

Essel and his wife Menakka are both extensive world travelers, but they have returned to their farming roots with their partnership in Knights Bridge and have come to love the California spirit. They and their children cherish the beauty of Knights Valley, and they have recently purchased a home in the valley so that they can spend more time with family and friends in this special place.



LYNN AND TIM CARL

"Work hard. Be kind. Don't be afraid to do the unexpected."

Part of the sixth generation of a Northern California farming family, Tim Carl has pursued several careers. Initially, he worked as a professional chef under master mentors Masa Kobayashi, Gary Danko, and John Ash. Tim then moved on to science, earning a PhD, followed by a Post Doctoral Fellowship at Harvard. He then served as a strategic consultant and authored over 30 papers and articles on topics ranging from genetics to novel business strategies. Tim married his high-school sweetheart, Lynn, who is a fourth-generation Napa Valley grape grower. Lynn and Tim's children, Clinton and Mackenzie, spent a few years in the vineyard before heading off to college.

VINEYARDS & VISIONARIES

The rugged Knights Valley has sparked dreams
and borne fruit for hundreds of years.

SITUATED AT THE FOOT OF

MOUNT ST. HELENA, just north of Calistoga, Knights Valley holds a special fascination. A narrow valley bordering the Mayacamas mountain range that divides Sonoma and Napa Counties, this easternmost Sonoma County appellation is the warmest viticultural region in the county. The valley's beauty and mineral-rich rhyolitic (volcanic) soils are as prized today as they were in ancient times. For centuries, its sloping hillsides of native oaks, Madrones, Manzanitas and its rich fertile valley floor were home to the peaceful Wappo tribe of Native Americans who settled in the area some 4,000 years ago. They referred to Mount St. Helena as Kana'mota – the "human mountain."

PIONEER DAYS

In the early 1800s, the Spanish occupied the area and set up land grants known as *ranchos*. A parcel of 17,740 acres stretching across Knights Valley and Franz Valley was deeded to Jose de Santos Berryessa, and called Rancho Mallacomes. In 1853, after California became a State, Berryessa sold 8,328 acres of Rancho Mallacomes

to an ambitious settler called Thomas Knight. Knight planted vineyards, wheat, peaches and apples, and raised sheep. He also built a sawmill on Kellogg Creek. The valley became his namesake and his family dwelled there for over 20 years.

More pioneers were drawn to Knights Valley, planting more wine grapes and wheat while continuing to raise sheep. Among the early pioneers were Calvin and Ella Homes who built a beautiful Victorian mansion and George Hood who built a ranch in the 1870s. In 1871, Clark Foss erected an impressive hotel, stables, and a small stagecoach stop called Fossville north of the town of Calistoga near the growing town of Kellogg. Stagecoaches began transporting goods and people between Knights Valley and Lake County.

RAILROAD PLANS DERAILED

In 1875, the Sonoma County Board of Supervisors formed the Knights Valley Township. By the late 1880s, plans were underway to bring a railroad from Napa to Calistoga, then north into Knights Valley. The brainchild of Holmes and another local entrepreneur, Sam Brannon, the railroad would have provided an easy way to transport

grapes to Charles Krug, the area's first winery. Anticipating the railroad, plans were developed to expand the little town of Kellogg into a resort destination to include a hotel, a general store, guest cottages, a school, and a winery yet to be built. The railroad never did reach Kellogg and the little town never realized its dream of becoming a resort location. Eventually, most of the original buildings were abandoned and lost through a series of wildfires.

Other ventures in the area were much more successful. Between 1875 and 1900, the Great Western Quicksilver Mine Company, on the border of Sonoma and Lake Counties, became the most important mercury producing mine in California. At its peak, the mine shipped between 27,000 and 31,500 tons of mercury per year to be used in gold mining operations. Located some 45 miles outside Calistoga, the mine transported the quicksilver by horse-drawn wagon over rough mountain roads, sometimes taking an entire week of rough travel to reach Calistoga. There, it was shipped by rail to San Francisco.



VINEYARDS FLOURISH

One enterprise in Knights Valley has always been successful: growing premium wine grapes. Over the years, wine grapes not only helped preserve the valley's natural beauty and agricultural heritage, they helped establish Knights Valley as a premier vineyard source. By 1912, wine grapes were Knights Valley's most planted crop and the quality of its fruit became legendary. Such great Napa Valley wineries as Chateau Montelena, Beaulieu Vineyards and Beringer all used Knights Valley grapes in their wines.

Over the past two hundred years, Knights Valley has been celebrated not only in wine, but in books and art as well. Robert Lewis Stevenson's book *Silverado Squatters* was written in a mountain cabin on Mount St. Helena overlooking Knights Valley. The famous 19th century Hudson River School artist Thomas Hill immortalized Knights Valley and Mount St. Helena on canvas in a series of paintings done in the "plein air" style.



Today, the valley and vineyards of Knights Valley continue to inspire, producing world-class Chardonnay and Bordeaux varietals such as Cabernet Sauvignon and Sauvignon Blanc that consistently earn acclaim from critics and wine lovers alike. This special place continues to embody the rustic beauty and ambition of the West, while containing within it a classic finesse and style that makes this one of the most unique wine-growing regions in the world.

KNIGHTS VALLEY
CONTINUES TO EMBODY
THE RUSTIC BEAUTY
AND THE AMBITION
OF THE WEST.

Top: Illustration of "Fossville", residence of Clark Foss from an 1877 county atlas;
Bottom: Knights Bridge vineyard with Mount St. Helena behind.



Sonoma County

Knights
Valley

Napa County

PACIFIC OCEAN

SAN
PABLO
BAY

CALIFORNIA

N

The Knights Valley AVA

{ a hidden jewel }

Tucked behind the hills with dramatic rocky terrain, this tiny bucolic appellation produces beautiful, balanced wines.

Knights Valley is often thought of as the most Northern Napa Valley AVA (American Viticultural Area), and is highlighted in many articles as producing some of California's best Cabernet Sauvignon. For example, in the *Wine Spectator* 2012 article, "Napa Valley Cabernets Triumph Again," James Laube highlights Knights Valley as one of the region's shining stars.

In fact, Knights Valley is a Sonoma County AVA. Designated in 1983, it is one of California's smallest AVAs. With approximately 2,000 planted acres, its well-draining soils are the result of an ancient eruption of Mount St. Helena. The area's climate delivers the sunny warmth needed to produce Bordeaux varietals such as Cabernet Sauvignon and Sauvignon Blanc while its dynamic topography features a fortuitous gap in the mountains that funnels in the cooling influence of the Pacific Ocean. As a result, Burgundian varietals such as Chardonnay are able to thrive as well.

Portrait of a Vineyard

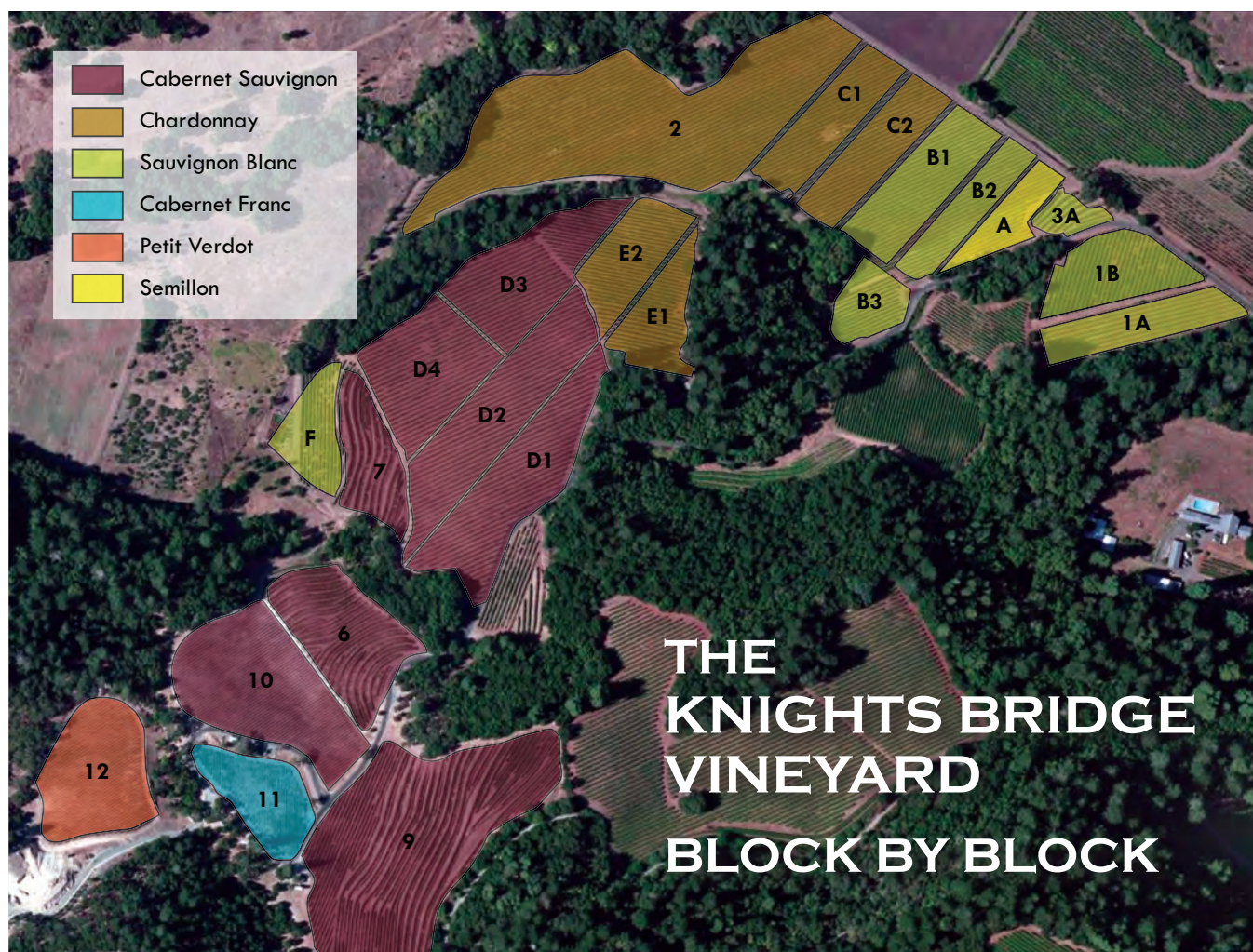
Rising from 300 to 1,000 feet in elevation on the rocky slopes of the Mayacamas Mountain Range, the Knights Bridge vineyards overlook a spectacular display of rolling hills, steep mountains, and gentle valleys. The majestic Mt. St. Helena sits on the western horizon, an influential caretaker.

Blessed with a combination of iron-rich and white-ash tufa (calcium carbonate) soils, the terroir of Knights Bridge, combining the perfect blend of climate and location, provides an ideal environment for the 20+-year-old Chardonnay, Cabernet Sauvignon, and Sauvignon Blanc vines to thrive. Cool wind from the Pacific blows through the gap in these mountains, providing the grapes with extended hang time to develop richer flavors.

"We farm and craft wine with the firm belief that the soul of the wine is the vineyard. For us, this particular vineyard site is nothing short of sacred."

Tim Carl



**BLOCK 1A**

Varietal: Sauvignon Blanc
 Clone: Field Blend
 Rootstock: AxR-1
 Acres: 1.28
 Year Planted: 1982
 Soil: Clay Loam
 Trellis Type: Lyre
 Training Type: Quadrilateral
 Spacing: 12x7
 Vine Count: 662

BLOCK 1B

Varietal: Sauvignon Blanc
 Clone: Field Blend
 Rootstock: AxR-1
 Acres: 1.37
 Year Planted: 1982
 Soil: Clay Loam
 Trellis Type: Lyre
 Training Type: Quadrilateral
 Spacing: 12x7
 Vine Count: 711

BLOCK 2 (West Block)

Varietal: Chardonnay
 Clone: 5,4
 Rootstock: 5BB
 Acres: 6.65
 Year Planted: 1991
 Soil: Clay Loam
 Trellis Type: VSP
 Training Type: Bilateral
 Spacing: 10x6
 Vine Count: 4,828

BLOCK 3

Varietal: Sauvignon Blanc
 Clone: Field Blend
 Rootstock: 5BB
 Acres: 0.37
 Year Planted: 1991
 Soil: Clay Loam
 Trellis Type: VSP
 Training Type: Bilateral
 Spacing: 12x6
 Vine Count: 224

BLOCK 6

Varietal: Cabernet Sauvignon
 Clone: 7
 Rootstock: St. George
 Acres: 2
 Year Planted: 1991
 Soil: Loam
 Trellis Type: VSP
 Training Type: Bilateral
 Spacing: 12x6
 Vine Count: 1,343

BLOCK 7

Varietal: Cabernet Sauvignon
 Clone: 8
 Rootstock: 5C
 Acres: 1.26
 Year Planted: 1995
 Soil: Clay Loam
 Trellis Type: VSP
 Training Type: Bilateral
 Spacing: 12x6
 Vine Count: 762

BLOCK 9

Varietal: Cabernet Sauvignon
 Clone: 8
 Rootstock: 5C
 Acres: 5.51
 Year Planted: 1995
 Soil: Loam
 Trellis Type: VSP
 Training Type: Bilateral
 Spacing: 12x6
 Vine Count: 4,105

BLOCK 10

Varietal: Cabernet Sauvignon
 Clone: 169
 Rootstock: 101-14
 Acres: 2.75
 Year Planted: 2009
 Soil: Loam
 Trellis Type: VSP
 Training Type: Bilateral
 Spacing: 7x4
 Vine Count: 4,282

BLOCK 11

Varietal: Cabernet Franc
 Clone: 214
 Rootstock: 1103P
 Acres: 0.93
 Year Planted: 2009
 Soil: Loam
 Trellis Type: VSP
 Training Type: Bilateral
 Spacing: 7x4
 Vine Count: 1,445

BLOCK 12

Varietal: Petite Verdot
 Clone: 400
 Rootstock: 1103P
 Acres: 1.91
 Year Planted: 2009
 Soil: Loam
 Trellis Type: VSP
 Training Type: Bilateral
 Spacing: 7x4
 Vine Count: 2,964

**A WORK IN PROGRESS**

Although the existing planted vineyards are producing great fruit, we have come to know our vineyard lands more intimately over the last seven years. This understanding has resulted in the planting of three new vineyard blocks (10, 11, and 12), and we have started a long-term plan of replanting some of the older blocks. The replanting has started and will span over the next 3-5 years. The new plantings include a few new clones that will allow for more complex varietal blends and what we believe will be near perfect synergy between specific vineyard block soils and particular grape clones.

BLOCK A

Varietal: Semillon
 Clone: 2
 Rootstock: Riparia
 Acres: 0.75
 To Be Planted: 2013
 Spacing: 6.5x4.5
 Vine Count: 1,117

BLOCK B

Varietal: Sauvignon Blanc
 Clone: 30-Musque
 Rootstock: Riparia
 Acres: 1.63
 To Be Planted: 2013
 Spacing: 6.5x4.5
 Vine Count: 2,427

BLOCK B2

Varietal: Sauvignon Blanc
 Clone: 1
 Rootstock: Riparia
 Acres: 1
 To Be Planted: 2013
 Spacing: 6.5x4.5
 Vine Count: 1,489

BLOCK B3

Varietal: Sauvignon Blanc
 Clone: 30-Musque
 Rootstock: Riparia
 Acres: 0.74
 To Be Planted: 2014
 Spacing: 6.5x4.5
 Vine Count: 1,102

BLOCK C2

Varietal: Chardonnay
 Clone: 4
 Rootstock: Riparia
 Acres: 1.39
 To Be Planted: 2013
 Spacing: 6.5x4.5
 Vine Count: 2,070

BLOCK C2

Varietal: Chardonnay
 Clone: 4
 Rootstock: Riparia
 Acres: 1.39
 To Be Planted: 2013
 Spacing: 6.5x4.5
 Vine Count: 2,070

BLOCK D1

Varietal: Cabernet Sauvignon
 Clone: 337-NC
 Rootstock: 1103P
 Acres: 2.53
 To Be Planted: 2013
 Spacing: 6.5x4.5
 Vine Count: 3,768

BLOCK D2

Varietal: Cabernet Sauvignon
 Clone: See-NC
 Rootstock: 3309C
 Acres: 2.54
 To Be Planted: 2013
 Spacing: 6.5x4.5
 Vine Count: 3,783

BLOCK D3

Varietal: Cabernet Sauvignon
 Clone: 7
 Rootstock: 420A
 Acres: 2
 To Be Planted: 2013
 Spacing: 6.5x4.5
 Vine Count: 2,978

BLOCK D4

Varietal: Cabernet Sauvignon
 Clone: 6
 Rootstock: 420A
 Acres: 2
 To Be Planted: 2013
 Spacing: 6.5x4.5
 Vine Count: 2,978

BLOCK E1

Varietal: Chardonnay
 Clone: 107 Calera/Hyde
 Rootstock: 420A
 Acres: 1.09
 To Be Planted: 2013
 Spacing: 8x4
 Vine Count: 1,484

BLOCK E2

Varietal: Chardonnay
 Clone: Wente/Hudson
 Rootstock: 420A
 Acres: 1.27
 To Be Planted: 2013
 Spacing: 8x4
 Vine Count: 1,729

BLOCK F

Varietal: Sauvignon Blanc
 Clone: 1
 Rootstock: 3309C
 Acres: 0.78
 To Be Planted: 2014
 Spacing: 6.5x4.5
 Vine Count: 1,162



LIFE AMONG THE VINES



Knights Valley is a remote and wild territory.

We are privileged to have 100+ acres of it in our care,
and we do all that we can to maintain our site's health and beauty.

We are thankful for the unique topography and climate
that afford us our excellent fruit.

We're also honored to share this land with some of
California's most extraordinary plant and animal species.
The wildlife community of Knights Valley is vast and various.

We're never alone in this vineyard.

Walking these vines, we are just one of many species
drawn to this magical place.



THE WESTERN RATTLE SNAKE (*Crotalus viridis*) is the most dubious of residents. Despite its deadly reputation, the rattlers are still respected and protected as they help maintain a healthy gopher population. Nevertheless they can pose a risk to workers, so we have a professional handle their humane removal from our property to a more appropriate area.



THE RED-TAILED HAWK (*Buteo jamaicensis*) is often seen circling overhead searching for prey among the vines. Female hawks, the larger of the sexes, can have a wingspan of up to 56 inches. This majestic bird is a welcome sentry, capturing fruit thieves such as mice, rabbits, and foxes while also hunting snakes. Its raspy cry echoes through the valley.



THE BOBCAT (*Lynx rufus*) remains elusive in our vineyard but he's left his calling card by way of scat, paw prints, and musty dens. An omnivore, the bobcat's diet consists of at least 85% vegetation. This lone hunter prowls from dusk to the pre-dawn hours searching for insects, small rodents, rabbits, hares, and even deer.



THE WESTERN SCREECH OWL (*Megascops kennicottii*) is an important pest-controlling inhabitant, and we have built nesting boxes to encourage its presence. With a wingspan of over 40 inches, this owl hunts rodents, reptiles, birds and insects. It is very sensitive to environmental disruptions, so its wellbeing is an indicator of balance among our vines.



THE BLUE OAK (*Quercus douglasii*) is endemic to California and is one of the most spectacular trees in the region. It is named for its deciduous leaves which are a dark blue-green tint. These majestic trees provide a habitat for birds, and their acorns provide food for a host of animals.



THE PACIFIC MADRONE TREE (*Arbutus menziesii*) is an evergreen with an orange-red bark that peels away in thin sheets to expose a smooth silvery green trunk. It is an excellent hillside stabilizer, as its long roots reach deep into shallow soil and bedrock. Named after the Spanish word for strawberry, many mammals and birds feed off its highly tannic berries.



THE BROADLEAF LUPINE (*Lupinus polyphyllus*) creates a tapestry of beautiful purple-blue flowers in the early spring. These spectacular perennials highlight the beginning of each new vintage.



THE CALIFORNIA POPPY (*Eschscholzia californica*) is the State Flower of California. In addition to punctuating the landscape with its brilliant color, it invites beneficial insects that help control pests that might otherwise harm our vines.



Balance is the key

to healthy vines and superior wines. We seek to preserve and support the natural resources of our land to allow future generations the same opportunities to farm what we farm today. Working with nature, not against it, we strive to bring out the best in our soils, vines, and ultimately our wines. Our hillside vineyards are carefully tended using low impact, ecosystem-centered, sustainable vineyard practices, and the vineyards we source from use similar practices. We are proud to report that we were certified sustainable by the California Sustainable Winemaking Alliance in September 2011.

Photos: Top left - Our white-ash tufa vineyard soil,
Bottom left - 20+-year-old Cabernet Sauvignon vines,
Right - Block D1 in autumn

SUSTAINABILITY IN PRACTICE

Working with nature, not against it,
we employ low-impact, ecosystem-centered,
sustainable vineyard practices.

HEALTHY FLORA AND FAUNA INDICATE AN ENVIRONMENT IN BALANCE. We are assured by the prolificity of our landscape and we do all we can to help it flourish. We preserve and enhance the existing habitats and natural riparian corridors that surround and help frame our vineyards. These natural hedgerows and open spaces support beneficial insects and animals that help us maintain a balanced approach to pest management. By fencing the vineyards in, not the animals out, we maintain corridors so that wildlife are able to access creeks and streams. By adding bird boxes at strategic points on our property, we can help to control gophers, field mice, and other rodents without the use of pesticides.

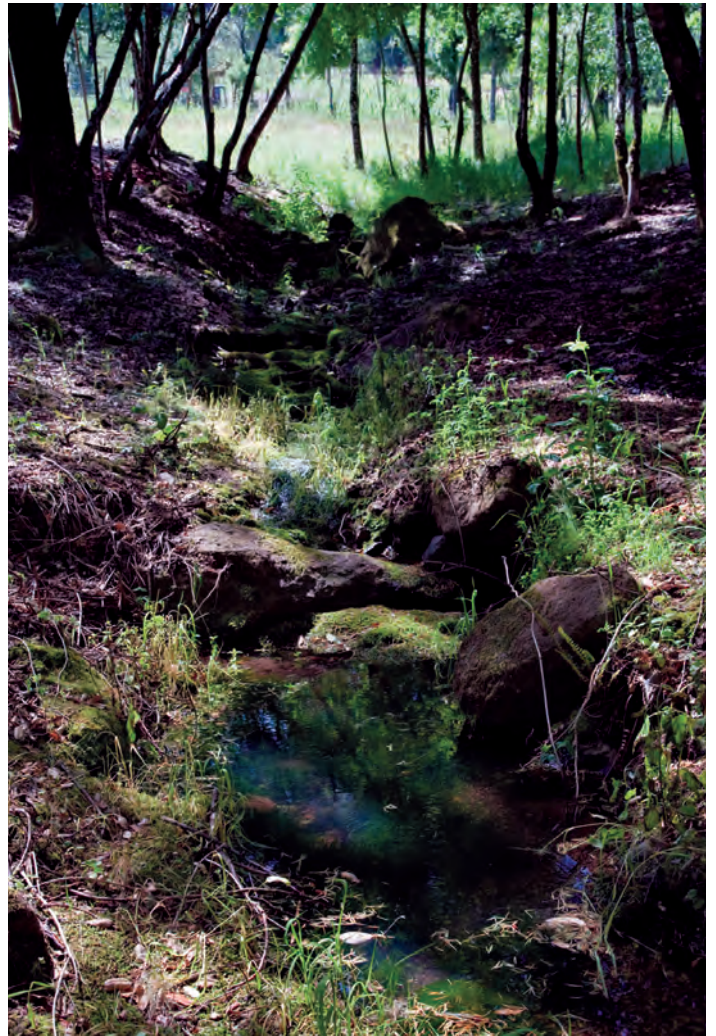
WE ENRICH OUR VINEYARDS WITH ORGANIC ADDITIONS TO KEEP OUR SOIL HEALTHY AND PRODUCTIVE. This includes organic mulch, grape pumice for full-circle recycling of grapes going back into the land to nourish the next growing season, crushed stone (e.g., lime), and a slurry of molasses infused with soil microorganisms to add life-giving organisms to the soils. We also provide “biodynamically-inspired” additions to our compost as needed, which can include chamomile (stabilizes nitrogen in compost and stimulates plant growth), yarrow (aids in absorption of trace nutrients), cow horns and manure (stimulates root activity and photosynthesis and encourages growth of micro-organisms and other life within soil), nettle (provides nutrition in compost), oak bark (combats disease in compost), dandelion (attracts beneficial cosmic influences), and horsetail (prevents fungus formation).

COVER CROPS ARE A SPECTACULAR SIGHT WHEN IN BLOOM, BUT THIS VEGETATION HAS A MUCH GREATER PURPOSE BEYOND THE AESTHETIC.

To suppress problematic weeds we plant a blend of clovers, legumes, cereals and other low growing grasses. This vegetation maintains a healthy balance between soil and vine, ensuring a diverse environment for beneficial macro- and micro-flora and fauna. Cover crops also help absorb excess moisture in the soil, especially during the rainy months of November through April. When flowering, these crops attract beneficial insects that prey on invasive species like mites that may otherwise damage the vines. When we till the cover crops under in late spring, they decompose and deliver valuable nitrogen to the soil.

A dialogue with nature.

We must constantly observe the land and respond to its needs. A healthy environment is a beautiful one, a thriving one. We measure the vigor of our vegetation, the cleanness of our creeks, and the activity of our animals. If any aspect of our environment is out of balance, our fruit will be compromised.



Photos: Top - Lupin and poppies in the spring,
Middle Left- Pumpkins in our organic garden,
Lower Left - Bird prints,
Lower Right - Creek that runs through the property

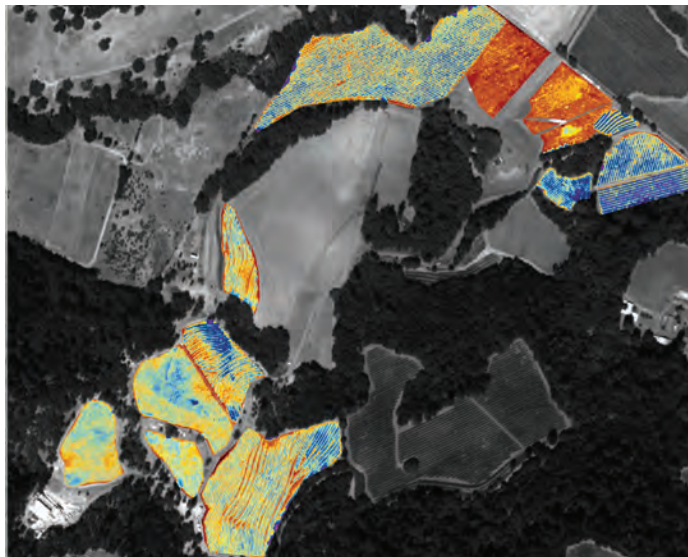
DROP BY DROP

We have been measuring leaf water potentials for five years and have adjusted our watering routine to control vine vigor, moderate stress, and save water.

Less water, stronger vines

We use what's known as the 'Big Drink' method developed by Garrett Buckland and Premiere Viticultural Services. We've shifted from multiple applications of small volumes of water to less frequent but deeper applications, a strategy that has resulted in a reduction of water use by nearly 50 percent, while actually improving grape quality.

The "Big Drink" method requires being comfortable with higher levels of vine stress. We use drought-resistant rootstock, apply compost to increase the soil's water holding capacity, and plant cover crops that improve water penetration and avoid sediment runoffs. Over the past five years, we have carefully tracked our 55-acres of vines, using NDVI (Normalized Difference Vegetation Index) aerial maps, neutron probes, and leaf water potential and evapotranspiration measurements to monitor vine stress and determine watering schedules and targets. What have we discovered? Our vines are delving deeper to search for available water and, in turn, becoming more drought resistant. By 2011 we were able to reach a near optimal balance between water amounts and vine vigor. Our water use has decreased by 50% and our vines are stronger and more focused than ever before.



To help us measure vine vigor, we use an aerial map produced with NDVI remote satellite imaging to customize irrigation for each plot. The greener sections show the vines with the most vigor while the red areas show less vigor. Cabernet fruit does well on the stressed hillsides while Chardonnay does better in the less vigorous areas.

THE AWAKENING OF A VINTAGE

THE COLD AND DAMP OF WINTER EVENTUALLY EASE TO WARMER DAYS. The dormant vines are pruned in late January and early February. Pruning at this time of year helps to stimulate the vines with the hope that new shoots will emerge in the middle of March after the threat of frost has subsided. By keeping the old shoots on the vine during winter, we avoid the spread of disease and prevent frostbite in newly emerging buds.

BUDBREAK is prompted by the warmer weather of spring. It is the remarkable moment when the vine comes out of its winter hibernation and the leaves and embryonic grape clusters emerge. It is stunning to see the vineyard explode with activity in only a few short weeks. Eventually, the buds flower and go into full bloom, and tiny bright green berries can be seen.

This is a critical time in the vineyard, as the new tender shoots are most susceptible to frost damage. The young budding tissue can freeze, losing most of its crop, if temperatures dip too low. Budbreak is highly dependent on soil temperature and the number of daylight hours. At Knights Bridge, we usually observe bud break once soil temperature stays around 50 degrees. During this time we are watching for certain pests in the vineyard such as cutworm, Erineum mite, spider mites, and of course, mildew. At bud break we spray an organic mixture commonly referred to as "Bordeaux mixture" to help control mildew and mites that can damage newly developing leaves.

The start of a new growing year brings many mitigating factors outside our control: frost, wind, hail, mold, and other natural factors that can destroy these delicate flowers. The life of a grape farmer is an ongoing balancing act between nature and nurture.

At this year's bloom we had a later start than normal, but the warmer weather that followed encouraged the vines to mature rapidly and get back on track.

PRUNING AND LEAF THINNING

We prune the canopy again after bud break and perform the diligent task of tucking and thinning shoots, removing suckers (the new plant material that sprouts on the trunk and cordons of a vine), and thinning leaves straight through until harvest. It is a strategic, never-ending chore that has a tremendous affect on the quality of the harvested fruit.

As shoots grow, they are tucked behind the upper wires to train them to grow upright, and to expose the new leaves and fruit to more sunlight. We thin the shoots at the same time, opening the canopy to filter more sunlight and circulate air. Pinching off suckers prevents the vine from spending its energy on unnecessary foliage growth. During the growing season, the vines produce clusters, which mature through the stages of flowering, fruit set, and veraison. Monitoring the amount of air flow during flowering is critical. Too much wind can damage the flowering clusters, leading to poor fruit set and a decreased crop yield. Too little airflow after fruit set can foster mold and bacteria which will damage of the fruit.

Regulating sun exposure is equally important. After veraison, crops can easily sunburn. Sunburned grape skins are vulnerable to fungal infections, and may hinder the berry's sugar accumulation, preventing it from reaching full ripeness. Sunburn can negatively effect the phenolics of the fruit. Sunburn also destroys the pigment in the berries, resulting in less color extraction in the fermenting juice. Conversely, too little sunlight can cause vegetal off flavors called pyrazines which develop in the berries and affect the aromas and flavors

of the finished wine.

FRUIT SET AND FLOWERING

One of the more critical stages in the growth cycle is flowering. Fruit set comes immediately after. The fruit set provides the foundation for the size and quality of the year's harvest.

During the growing period there are a variety of issues that can arise including Hens and Chicks and Shatter.

HENS AND CHICKS

(also known as mille-randage) refers to a cluster of grapes that has small, stunted grape berries

Pruned vines wait for spring.

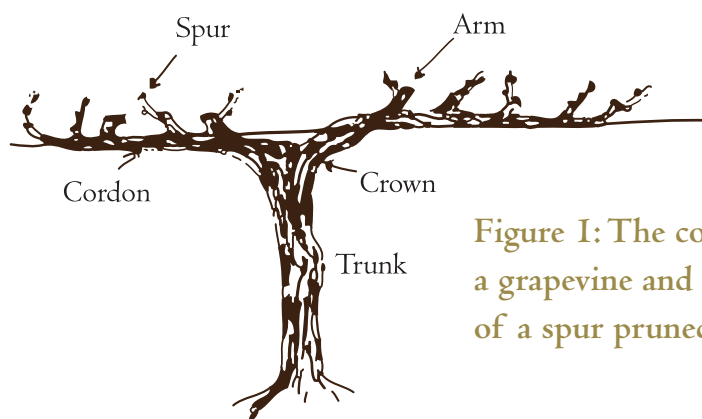


Figure 1: The components of a grapevine and an example of a spur pruned vine.

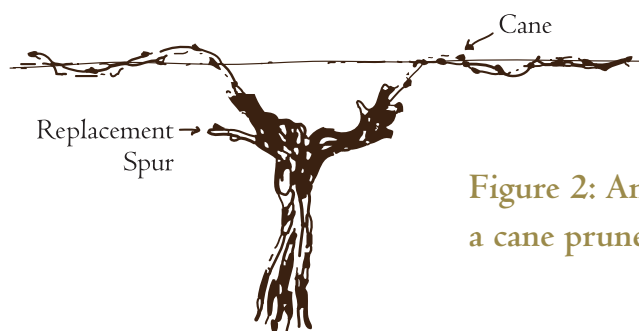


Figure 2: An example of a cane pruned vine.



(referred to as chicks) alongside normal berries (referred to as hens). This phenomenon is usually the result of vine vigor or nutrition issues. Specific clones are also genetically prone to this condition. The result is imperfect fruit that can result in a mix of ripeness within a cluster.

SHATTER occurs when pollination fails. This is usually the result of cold weather or heavy, late-season rains that occur just as the vine is flowering. Winds and heavy rains can wash away some of the delicate flowers, preventing the grapes from developing. Shatter can have a severe impact on yields.

The challenge in the vineyard is to protect the fruit set from these external forces. Thankfully, we don't see large fluctuations in weather patterns as our climate in Knights Valley is somewhat protected. When temperatures and weather conditions are ideal, we see normal fruit set with uniform grape size and even ripening. Caring for these vines day after day and achieving beautiful ripe berries at harvest time is a blessing we don't take for granted.

FRUIT THINNING, removing the under ripe clusters, is typically performed at the tail end of summer before the grapes reach full veraison. Removing the less ripe clusters allows the vines to concentrate all their energy on fully ripening the remaining fruit and developing complex flavors. It is vital to regulate the overall yield of the vineyard. When vines yield a high quantity of clusters they often produce lower quality fruit and have shorter life spans.

VERAISON marks the onset of ripening when sugars start to accumulate in

the berries. The red varietal berries blush from green to pink, then finally to purple, whereas the white varietal berries will turn from green to golden. The clusters change color over time, the berries near the exterior of the cluster blushing first. On average, white grapes start veraison earlier and complete the process more quickly than red varieties. Throughout the growing season, but particularly during veraison, we look for a large difference in the diurnal temperature (the difference in temperature from day to night). In 2012, August had highs in the low nineties, with nighttime temperatures dropping into the upper forties. This diurnal temperature change plays out favorably for the development of complexity, and fosters retention of acid.

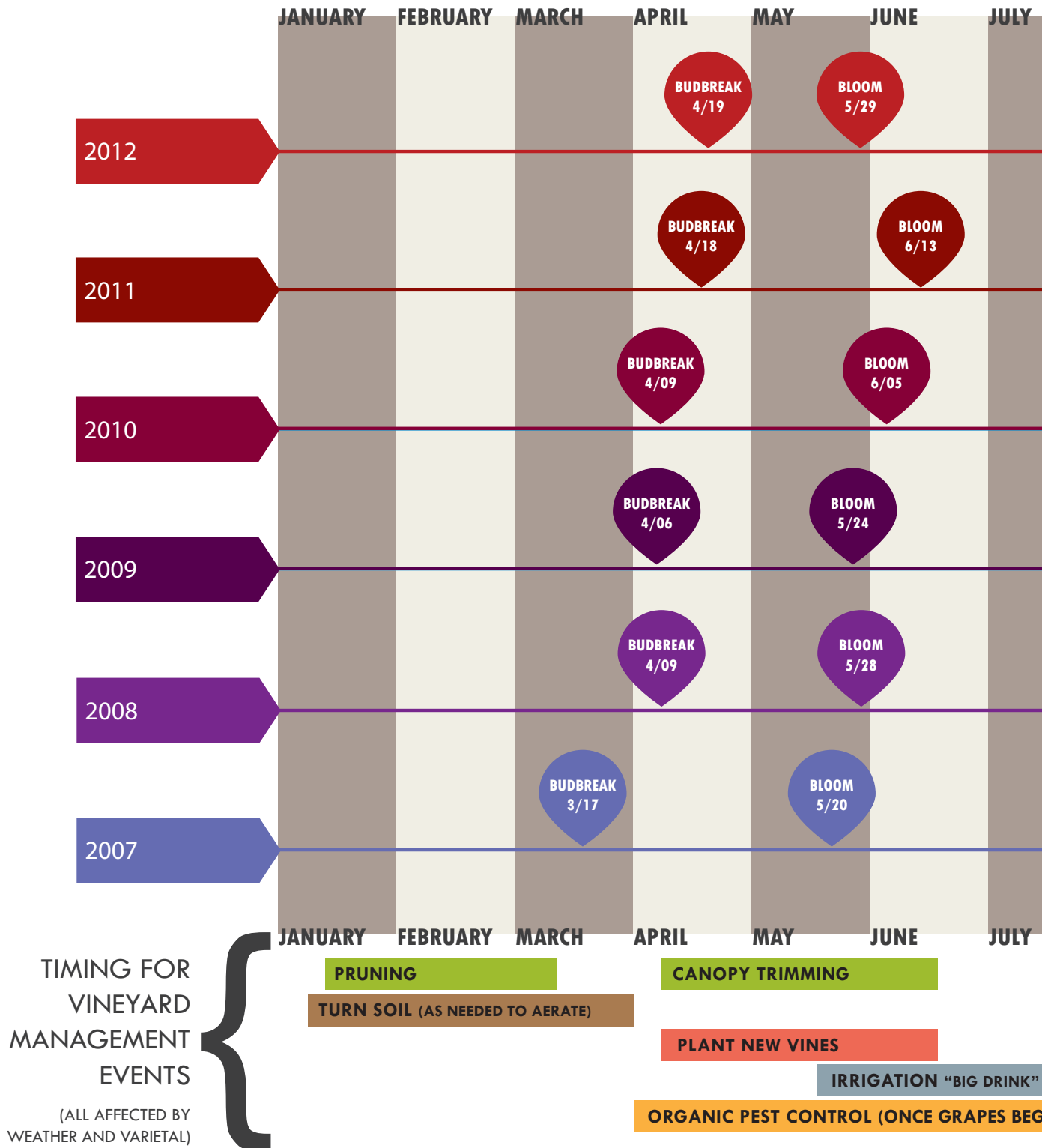
The high daytime temperatures break down pyrazines (green flavors) and allow for sugar accumulation, while the low temperatures at night provide the vines a lower stressed environment in which to "rest."

From bud break in the spring to dormancy in the winter, we monitor the vineyard constantly to encourage healthy growth and detect any difficulties. We are fortunate to have ideal temperatures and soil types in our vineyard, but we are always at Nature's mercy and there are ever-present risks throughout the growing cycle that we, as farmers, must manage with diligence.

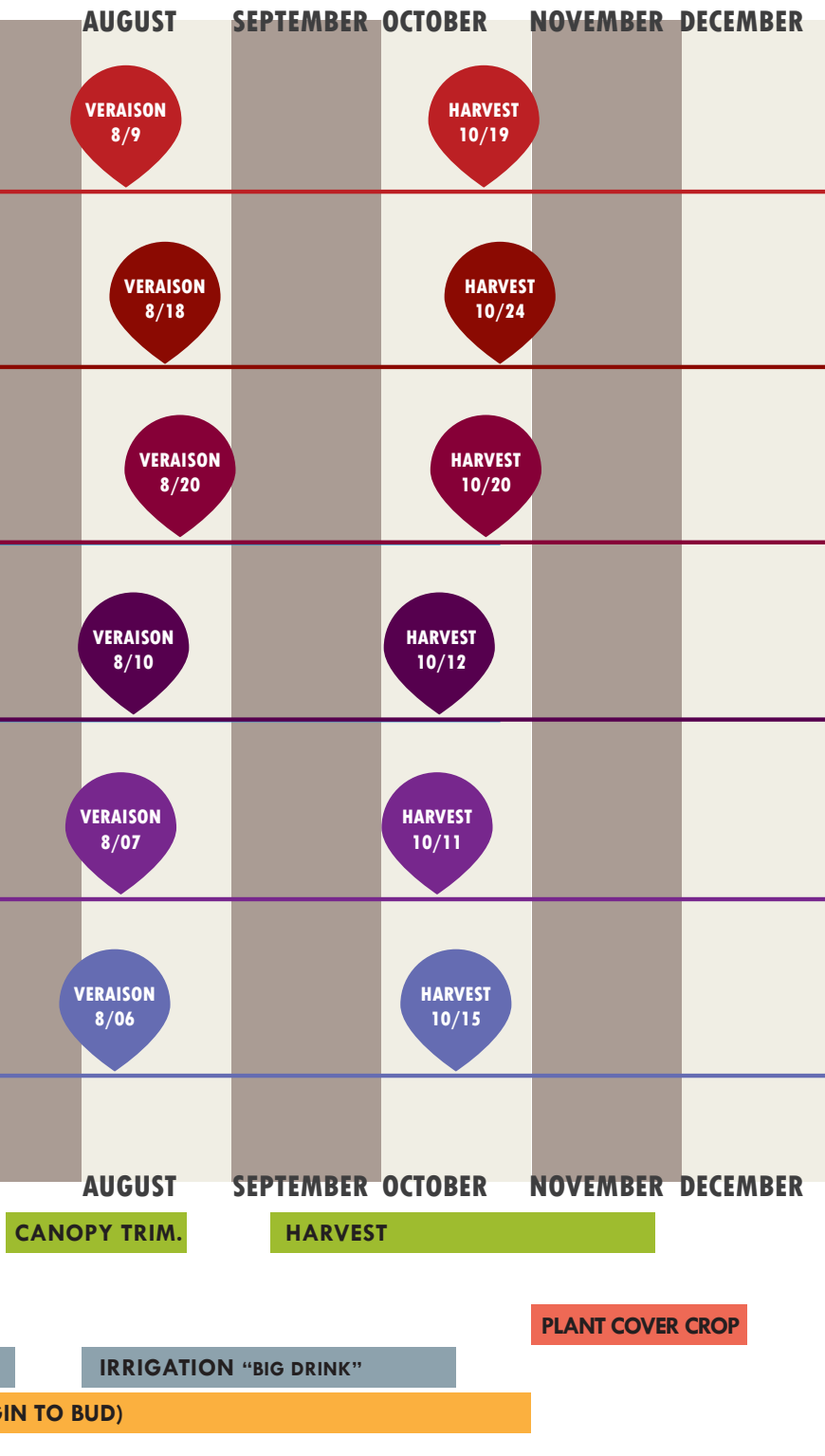
Veraison occurs over a period of about one month.



PHENOLOGY POINTS OF KNIGHTS BRIDGE CABERNET



ET SAUVIGNON FOR YEARS 2007 THROUGH 2012



PHENOLOGY is the study of seasonal changes in plant or animal life. There are many factors that affect the vine phenology.

By tracking these points we are able to better time vineyard actions such as pruning, watering, sprays, etc.



HARVEST 2012

We harvested our Knights Valley Cabernet Sauvignon
in the predawn hours of October 20.
Spirits were high and the fruit was perfect.

IT'S QUITE A LONELY TREK TO THE VINEYARD IN THE DARK. The harvesting of wine grapes, the wine's vintage, is the conclusion of the grape growing process, or growing season, and the start of the winemaking process. Determining the optimum time for harvest is primarily based by the ripeness of the grapes, which is measured by a combination of sugar, acid, and tannin levels. The winemakers select specific harvest dates reflective of their winemaking style. Weather, both good and bad, can also factor into the harvest date determination (see following pages).

This year's harvest for Knights Bridge began in earnest during the second week of September with the gathering of our Sauvignon Blanc grapes. As per usual, the Chardonnay grapes followed soon after, and then there were a few weeks break before the start of harvest for the Cabernet Sauvignon grapes. We harvest in the pre-dawn hours while the fruit is cool. The berries are firmer at this temperature, so the fruit is less likely to break as it is carefully collected by hand and dropped in our bins. This also helps delay fermentation and hold in aromatics.

For much of the growing season, the weather was in our favor with good heat but moderate and appropriate temperature changes. Because of this, along with other factors such as a healthy variance of stress and recovery to the vines, impressive flavor concentration and ripeness in timely manner to the grapes, we're expecting a great vintage.



Degree Days:

**measuring the conditions
that coax mature fruit**



ENVIRONMENTAL CONDITIONS greatly affect the grapevine and its fruit. Temperature is particularly important, as it determines when the vine goes through its growing cycles, from bud break through veraison and harvest. Different varieties require different amounts of heat to mature fruit, which is why certain varieties perform better in specific regions. The cumulative amount of heat available in the growing season is expressed as “Degree Days.”

Degree Days are calculated by adding, for each day between April 1 and October 31, the number of degrees by which the average temperature is greater than 50°F. For example, a day that had a high of 90°F and a low of 56°F has an average temperature of 73°F which translates into 23 Degree Days. 50°F is used as the baseline

because below this temperature the vine becomes physiologically inactive. Although at temperatures higher than 95°F the vine shuts down and becomes inactive, Degree Days are still accumulated. All varieties need at least 1,700 Degree Days to produce mature fruit.

In the 1944, Professors A. J. Winkler and Maynard Amerine from UC Davis classified California’s growing regions into five areas according to their average Degree Days. According to Winkler and Amerine, Region I (up to and including 2,500 Degree Days) is the coolest and is similar to regions like Champagne, Carneros, and the Russian River Valley. Optimal varieties for Region I include Chardonnay, Sauvignon Blanc, Riesling and Pinot Noir. Region II (from 2,501 to 3,000 Degree Days) is similar to Bordeaux, Chalk Hill in Sonoma County, and

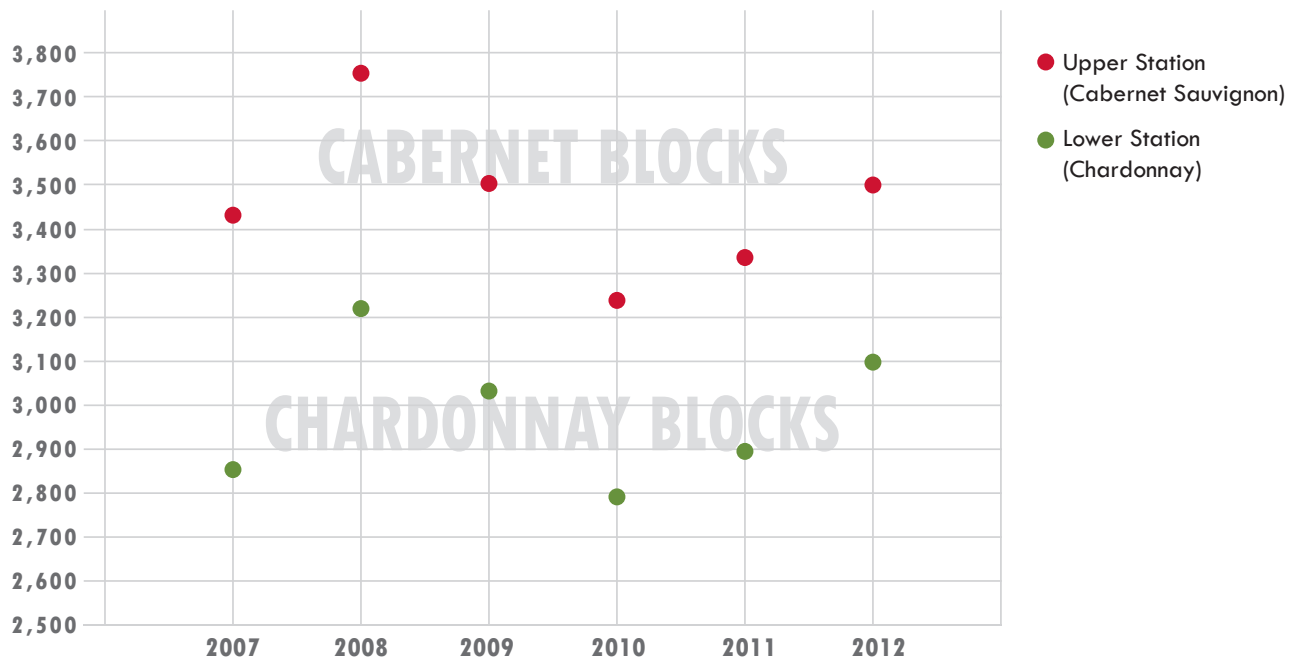
some areas of our vineyard in Knights Valley. Ideal varieties include those in Region I as well as Merlot. Region III (from 3,001 to 3,500 Degree Days) is equivalent to Napa and Knights Valley. Suggested varieties include Viognier, Sauvignon Blanc, Syrah, Grenache, Carignan and Cabernet Sauvignon. Region IV (3,501 to 4,000 Degree Days) is similar to southern Spain, Fresno and Sacramento. Barbera, Emerald Riesling, and Ruby Cabernet thrive in this region. Region V (more than 4,000 degree days), the hottest region, most closely resembles Madera and San Diego. Recommended varieties are Tinta Madera and Verdelho. Many growers in Regions IV and V plant other varieties, but with the intense heat, crops often suffer from quick ripening, sun damage, and decreased varietal character.

Knights Valley, similar to Napa Valley, is the warmest Viticulture Area in Sonoma County and generally falls within Region III, having a historical average of 3,270 Degree Days. Thus, Viognier, Sauvignon Blanc, Cabernet Sauvignon, Syrah, Grenache, Carignan, and the Bordeaux varieties are best grown in this area. To determine the exact Degree Days of our Knights Bridge property, we are tracking the daily temperature from two weather stations. The lower weather station is located in our Chardonnay block, while the upper weather station is located in

one of the hillside Cabernet Sauvignon blocks. The variance in degree days between the two stations demonstrates the distinct microclimates within the vineyard due to differentiating features such as aspect and soil types. Also, the vines on the upper hillsides receive extended hours of intense afternoon sun while our Chardonnay enjoys more afternoon shade. Annual tracking of Degree Days over time reveals data trends for the property and will help us refine our understanding of what constitutes optimal days for future harvests.

Temperature is particularly important as it determines when the vine goes through its cycles, from bud break through veraison and harvest.

DEGREE DAYS COMPARISONS: 2007 - 2012



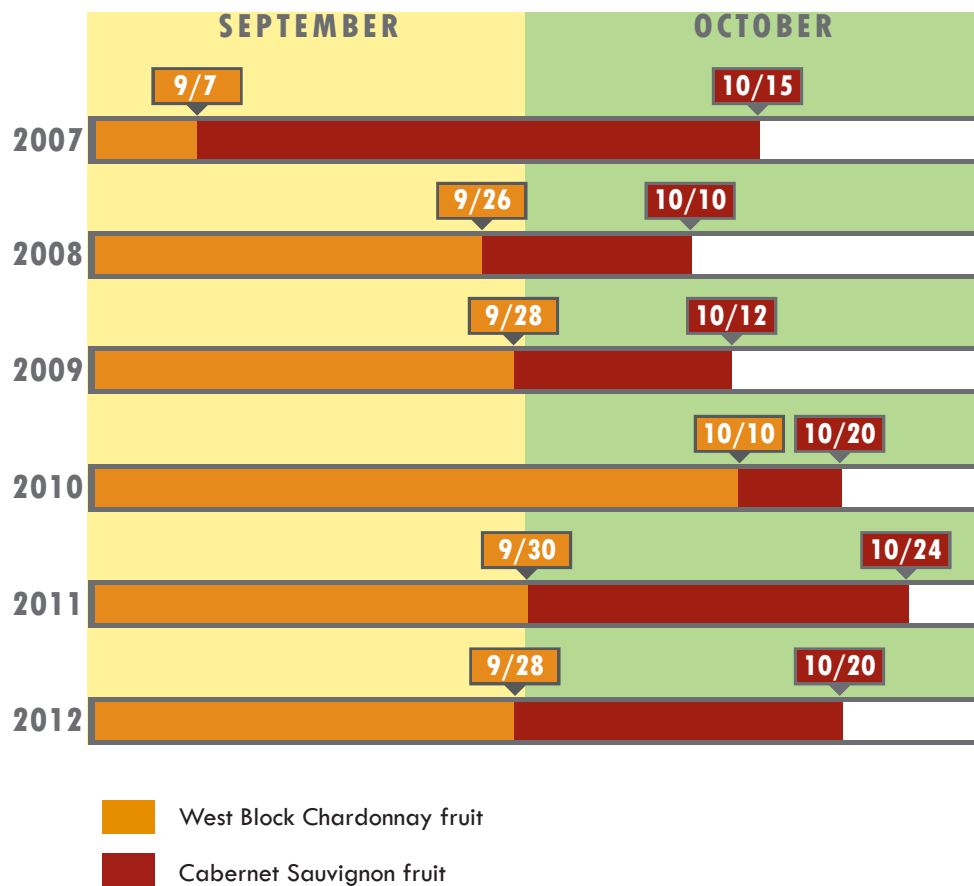
Region	Examples of Region	Degree Day Range
Region I	Champagne and Russian River	< 2,500
Region II	Bordeaux and Chalk Hill	2,500 - 3,000
Region III	Rhone and Knights Valley	3,001 - 3,500
Region IV	Spain and Fresno	3,501 - 4,000
Region V	North Africa and Madera	> 4,000

After tracking degree days for six years, the Chardonnay blocks (lower station) are decidedly cooler microclimates when compared to our Cabernet Sauvignon (upper station).

FROM FRUIT TO WINE

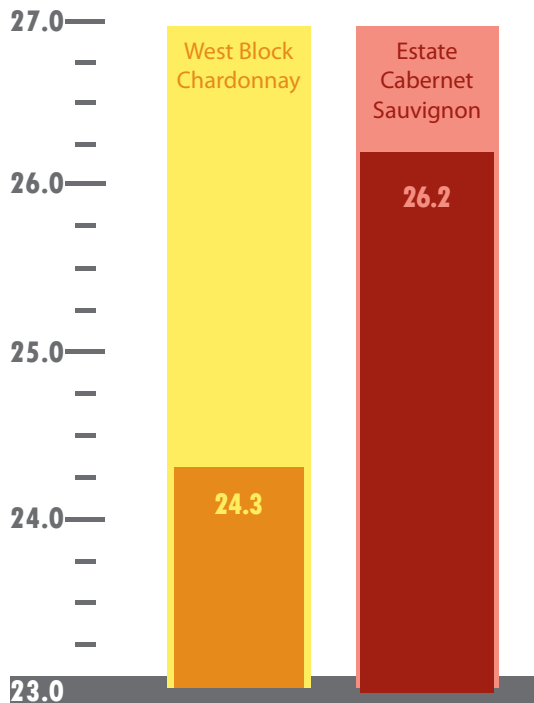
We strive to harvest at just the right time, optimum sugar levels and seed maturity to create a wine with balance, complexity, and completeness.

HARVEST DATES IN OUR KNIGHTS BRIDGE VINEYARD, 2007 - 2012



ONCE OUR GRAPES ARE RIPE there is a very short window of time in which to harvest before they start to develop overripe flavors. We begin sampling our fruit several weeks prior to harvest, block by block, row by row, to anticipate the optimal picking time. As a berry reaches optimal ripeness, we will observe specific qualities: the berry will soften and the skin will slacken slightly without "raisining;" 80-90% of the seeds will be brown; the berry can be pulled easily and cleanly from the stem; the berry will taste sweet and delicious with good acidity. We also measure the fruit's brix (sugar content) in the weeks leading to harvest. While quantitative data is supportive, it is the careful observation and intuition of the vineyard and winemaking teams that ultimately decide when the time is just right.

BRIX LEVELS AT HARVEST FOR OUR 2012 WEST BLOCK CHARDONNAY AND ESTATE CABERNET SAUVIGNON

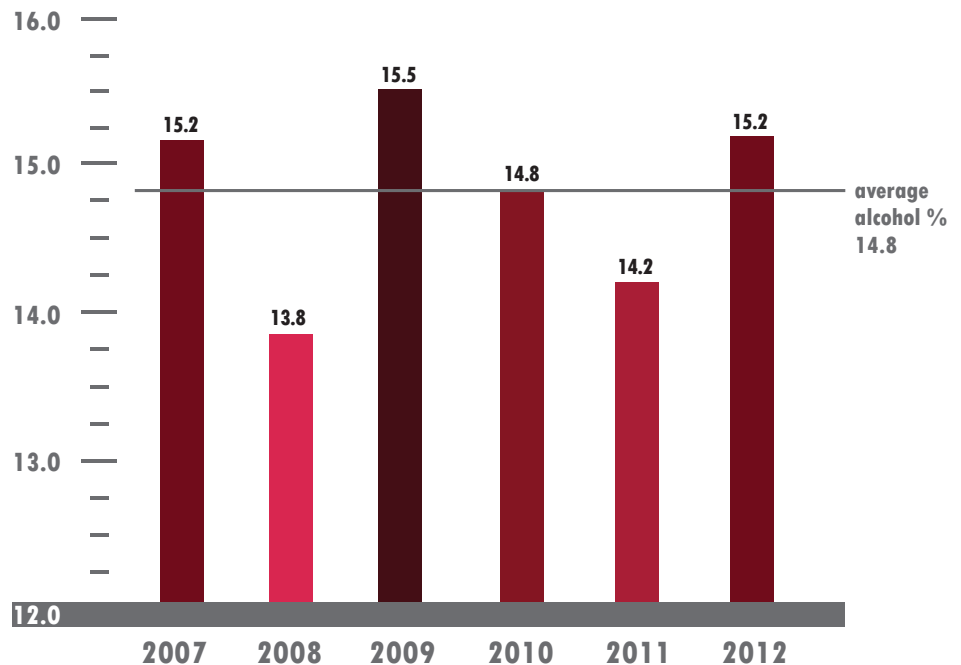


AS GRAPES RIPEN, sugar levels rise and acid levels fall. Acids serve as vital structural components in a wine and it is important that we don't allow our fruit to over-ripen. By measuring sugar levels (in units known as "brix") and measuring acid levels (the amount of tartaric acid, potassium hydrogen tartrate, malic acid, and potassium hydrogen malate), we can determine our ideal understanding of ripeness.

Obviously, these requirements change year to year based on growing conditions.

DURING FERMENTATION, yeasts digest the sugar in the fruit, converting it to ethanol, C_2H_6O , and CO_2 . The alcohol level has no real significance outside of the context of the wine itself. A warm year that produced higher sugar levels in the fruit will naturally result in a higher alcohol level in the wine. Our aim is to achieve an ideal phenolic ripeness that will supply riper, finer tannins. Sometimes, this means a higher alcohol level. A well ripened, well crafted wine will display structure and balance regardless of its alcohol.

ALCOHOL LEVELS IN OUR ESTATE CABERNET SAUVIGNON AFTER COMPLETED FERMENTATION, 2007 - 2012



THE ARTISAN WINEMAKING PROCESS: CR

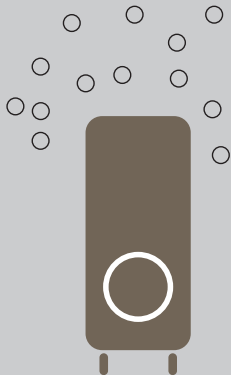
Sort Fruit



Grapes are carefully hand sorted to ensure only pristine fruit is delivered to tank.

Our 2012 Estate Cabernet Sauvignon was sorted within 4 hours of our early morning harvest on October 20.

Ferment on Skins



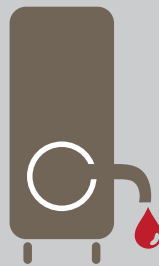
Yeasts turn the sugar in the must primarily into carbon dioxide, heat, and alcohol.

Fruit is delivered to the tank from above so that the berries crush slightly. Prior to fermenting, we cold soak the macerated fruit to extract color and tannin.

We always attempt to ferment with yeasts that are native to the vineyard to encourage the subtleties of the terroir.

We cold soaked in 2012 for 27 hours and the fermentation process took place over 22 days.

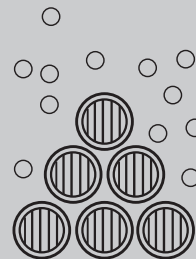
Press Juice off Skins



Wine is drained from the tank, and the skins are pressed gently to avoid aggressive or "stiff" tannins.

Our method produces slightly less wine, but ensures a significantly higher quality.

Allow 2nd Fermentation

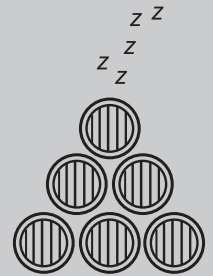


The wine is transferred to oak barrels where a second fermentation converts malic acid into lactic acid. Lactic acid is a richer, softer acid that can contribute to the mouth-feel of the wine.

We employ naturally occurring lactic acid bacteria to perform malolactic conversion.

This fermentation took place 3 weeks after harvest and lasted over 30 days.

Age in Oak



Stored in oak barrels, the wine will rest and breathe to help it evolve while subtle character and tannins in the wood are imparted into the wine.

We only use French oak barrels from select coopers. Specific lots of wine are matched with specific types of barrels based on the level of toast and the characteristics the oak can lend to the wine.

While the wines are in barrel, we taste them often to see how they are evolving and start forming ideas for potential blends.

We anticipate 20-24 months of oak aging for this vintage.

AFTING OUR 2012 CABERNET SAUVIGNON

Blend

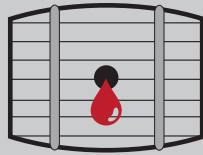


Blending trials are performed and the individual blocks are blended.

We blend different blocks from the vineyard in our quest to find the perfect way to highlight all the amazing characteristics of Knights Valley. Each year is slightly different, the year's blending process is tailored to best convey how that particular vintage expresses the terroir of the region.

There is a consistent core theme to the red wines from Knights Valley: floral, violet, and lavender; dark red fruit, blueberry, cassis, silky tannins, and a mineral finish. However, one year might find the violet standing out, whereas in another year the blueberry is intense. Blending helps us capture these vintage variations.

Rack Off Lees



The wine is transferred to tank and back to barrel so that yeast lees are left behind.

After final blends are determined, the wines are racked to tank just prior to bottling. We keep the wine in contact with the lees as long as possible as they enrich the wine and add delicious layers.

Depending on the vintage, we may perform racking 2-3 times over the lifetime of the pre-bottled wine.

Fine or Filter



We believe that the least intervention is best. An unfiltered, unfined wine exhibits more depth and nuance.

Bottle



The final blended wine is transferred to bottle.

Bottling wine is the last step in the long and sensitive winemaking process.

Knights Bridge bottling methods are determined on a wine by wine basis and are vintage dependent. We always make a point to handle wines very gently and pay especially close attention to items like dissolved oxygen. We do everything to ensure the wines will age well and retain all the purity of their fruit.

We anticipate we will bottle this wine sometime in late summer of 2014.

Age in Bottle



The bottled wine rests in the cellar for further evolution prior to release for sale.

We continually taste our wine once its bottled and keep careful notes on its evolution. We only release our wine once we know it is ready, the flavors and tannins are integrated, and the wine can be thoroughly enjoyed upon pouring.

Sometimes this means holding back a vintage. Wines that are particularly muscular may profit from the additional cellar aging. The wine is able to open and reveal more fruit and complexity.

Jeff Ames

Winemaker, Knights Bridge

Jeff Ames interprets Knights Bridge vineyard with exactitude and mastery. These wines possess breadth, depth, and remarkable balance – a succulence that embodies the full, resonating expression of the vineyard site.

Having worked under some of the most respected names in winemaking, Jeff has established himself as a winemaker known for crafting wines of distinct expression and finesse. Jeff served as assistant winemaker under Thomas Rivers Brown on projects that include Schrader, Maybach, Outpost, and Tor before taking over winemaking at Knights Bridge.

Jeff is firstly and fully a winemaking perfectionist, ensuring the fruit is purely and beautifully translated in the bottle.



The Winemakers

Knights Bridge and Pont de Chevalier are two sides of the same coin: two focused, handcrafted translations of our vineyard that demonstrate the complexity and poetry of its terroir.

Jeff Ames brings our Knights Bridge vision to life, producing balanced wines in a plush California style that maintains a profound purity of fruit.

What drove you to become a winemaker?

I am a wine geek who turned into a winemaker. I always loved to try new wines from different areas. When I tried them I wanted to know, why does this one taste this way while that one tastes like that? When I moved to Napa I knew that the one thing I wanted to do was to learn the art of winemaking and see if I could make wines equal to (or ideally better than) the best wines that I had ever tried. I took the approach of learning in the cellars as opposed to going to school for it. I wanted to learn what it really took to make that level of wine from actually doing it—not from being told or reading about it, but practicing the best techniques to make the best wine possible.

What is the winemaking style you bring to Knights Bridge?

I try to make sure that I let the fruit taste like where it comes from. I don't want our Estate Cabernet to taste like our Dr. Crane or

To Kalon Cabernet and vice versa. I want the wines to all taste like where they came from. I don't like to get in the way of the fruit. If you bring in great fruit, treat it well and don't do anything stupid you will get the best out of that fruit.

I love working with Knights Bridge. The people are great and they do all they can to make my job as easy as possible for me. And, the way they care for the vineyards is such an important aspect. We all realize how lucky we are to live out here and I think that as a winery you need to do everything you can to protect the place where we live. If we don't do it now it won't be here later.

“I want the wines to all taste like where they came from.”

Uncorking the Knights Bridge and Pont de Chevalier wines side by side provides an enlightening study of how two different artistic approaches can illustrate the same vineyard in equally beautiful ways. We call this “the personality of place.”

Douglas Danielak drives the charge for Pont de Chevalier (the French translation of “Knights Bridge”). Douglas strives for wines that exude nuance, grace, and intricate melody.

What made you decide to start your training and career in France?

Quite simply, in the 1980s, the wines of France were the benchmark for the world's great examples of Chardonnay, Cabernet and Pinot Noir. I was drawn to the passion and tradition of French winemaking. It seemed the most authentic and artistic method to learn and understand.

“We are capable of crafting wines that show pure varietal expression and beautiful aging qualities.”

How did your education and work in France help you with what you do now in California?

Studying in Burgundy gave me a profound appreciation of my classmates, many of whom were inheriting prestigious family domaines in the Cote D'Or. They understood that respecting tradition meant improvement with every new generation. My friend and long-time colleague Frederic Mugnier was given the task of revitalizing Chateau de Chambolle-Musigny to include Grand Cru vineyards in Musigny and Bonnes Mares. I admire how he managed to respect terroir and tradition while modernizing the domaine in every way. In the same way, our Knights Valley property shares a strong foundation with great raw material. It is my desire to make the Pont de Chevalier wines a seamless expression of Knights Valley, wines that speak of a distinctive place.

What do you appreciate most about the Knights Bridge vineyard?

This vineyard is a truly unique site. Knights Bridge is a cool site for Chardonnay while also possessing an ideal microclimate for Cabernet Sauvignon. The grapes are allowed to ripen slowly and evenly. When the grapes reach maturity they are rarely, if ever, over ripe. They are able to reach a perfect maturity at moderate brix levels. When fruit achieves this, we are capable of crafting wines that show pure varietal expression and beautiful aging qualities.

Photograph by Olaf Beckmann



Douglas Danielak

Winemaker, Pont de Chevalier

Douglas Danielak's classic wine-making style celebrates the poetry and grace of our estate fruit. Time-honored techniques combined with exceptional terroir allow our Pont de Chevalier to display uncommon beauty, complexity and character.

Douglas completed two years of intensive studies at the Lycée Agricole et Viticole de Beaune in Burgundy, France. While there, he also worked at Le Serbet under Rebecca Wasserman and achieved in-depth knowledge assisting top winemakers at Francois Frères and Taransaud cooperages. He then returned to the US to earn a BS in Viticulture and Enology from UC Davis. Over the past twenty years he has held winemaking positions at many venerable Napa Valley wineries.

Douglas' deep-seated passion for terroir and artisan tradition results in an eloquent, nuanced expression of the vineyard— a finely-tuned, focused wine.

Meredith Leahy

Assistant Winemaker

Meredith joined Knights Bridge just prior to our 2007 harvest. Born and raised in Florida, Meredith attended the University of Florida where she received a BS in Chemistry. Relocating to the Napa Valley to pursue interests in winemaking, Meredith took advanced classes at UC Davis and has held positions at Mumm Napa, Hess, and Bogle Vineyards. Jeff Ames and Douglas Danielak have proven to be excellent mentors, involving her in all the winemaking aspects. Honing her skills and carving out her own wine-making style, Meredith now oversees the winemaking for our Huge Bear wines, crafting big, bold wines with great complexity and spirit. Among the newest generation of California winemakers, Meredith honors the region's heritage while looking to cutting-edge technology and technique to create distinctive wines.

"It's great to be so hands on with the vines, the fruit, and work closely with exceptional wine-makers like Jeff and Douglas.

Every step of the way is an exciting adventure."





The Vineyard Manager

As a devoted steward of our land, Joshua helps to ensure the finest fruit from our vines.

JOSHUA T. CLARK was born in 1974 in the small town of Marysville, California and moved to the Napa Valley with his family in 1976. Joshua's farming career started that summer, riding on his father's lap as he drove a tractor. Year after year, Joshua learned firsthand the cycles of the seasons in the vineyard. In 1989, the Clark family purchased 117 acres, developing 20 acres into a high quality Cabernet Sauvignon vineyard. Working alongside his father and the vineyard crew, Joshua learned the difficulties and successes of hillside farming. While it was a challenge to install, maintain and grow, their terraced vineyard eventually yielded some of the finest fruit in the valley. In 1993 Clark-Claudon Vineyards produced their first vintage of Cabernet Sauvignon to great praise and recognition throughout the industry.

Like his parents, Joshua went to Cal Poly San Luis Obispo, graduating with a BS in Agricultural Engineering Technology and a Minor in Agricultural Business. After school, he took

a position with Hames Valley Vineyards, a large family-run vineyard operation and management company in the Paso Robles area. After managing all phases of development, maintenance and harvest for the 1997 and 1998 vintages, Joshua moved back to the Napa Valley. He took over his father's vineyard management company, Clark Vineyard Management, in 2001.

Since then, Joshua has built a great vineyard management team that helps him implement top quality viticultural practices. Clark Vineyard Management specializes in small high quality vineyards such as Amicus, Carver Sutro, Diamond Terrace, Flying Horse, Hourglass, Tamber Bey, Trespass, Outpost, and Paras Vineyard. In addition to these producers, Clark Vineyard Management also farms vineyards that sell their fruit to Duckhorn, Vineyard 29, Robert Foley, Stag's Leap Winery, Miner Family Winery, Behrens & Hitchcock, and Napa Valley Reserve.

NOW *Open*


Knights Bridge
CHARDONNAY
KNIGHTS VALLEY
KNIGHTS BRIDGE WINERY, CALISTOGA, CALIFORNIA


Knights Bridge
CABERNET SAUVIGNON
KNIGHTS VALLEY
KNIGHTS BRIDGE WINERY, CALISTOGA, CALIFORNIA

*an overview
of our 2012 releases*



2010 PONT DE CHEVALIER ESTATE SAUVIGNON BLANC

Grown on a gentle north-facing slope, this Sauvignon Blanc was picked in early October, allowing its complex flavors to develop slowly and evenly. Early autumn nights in the mountains can be quite cool, and we were able to harvest cold perfectly ripened fruit before sunup.

The cool grapes were gently pressed and the juice was cold settled for 72 hours after which we moved the clear juice to stainless steel for a 21-day cold fermentation to preserve the fresh and delicate aromas of Sauvignon Blanc.

The resulting wine displays a seamless interweaving of nuances of orange blossom, lemon balm, key lime, and white peach. The sensation on the palate is remarkably similar to tasting the fresh, vibrant grapes off the vine. This wine is beautifully balanced between fruit and minerality.

The 2010 Pont de Chevalier Estate Sauvignon Blanc shows extraordinarily fine texture and is a versatile complement to many dishes, exquisite as an aperitif or matched with artisan goat cheese, delicate white fish, or briny oysters.

394 cases produced.



2010 KNIGHTS BRIDGE ALDER SPRINGS VINEYARD CHARDONNAY

The Alder Springs Vineyard on the far northern edge of Mendocino County stretches from 1,700 to 2,700 feet in elevation. We are excited to have fruit from Alder Springs Vineyard, as they practice what has been called “extremist viticulture” on their patchwork of vineyard perched along the steep sandstone slopes of the Coast Range.

The unique growing conditions of Alder Springs matched with hands-on farming practices yields small, complex, and intensely flavorful fruit. We harvested the fruit on October 19, 2010, and it went direct to the press to settle for 24 hours in tank. The juice was then barrel fermented in French Oak, aged for sixteen months, and bottled unfiltered and unfiltered.

Aromas of honeysuckle, sea spray, citrus, and mint tea lead to a rich palate of crisp honeydew melon and toast underscored by fresh, lifting citrus notes. This wine is exceptionally balanced, a well sung harmony of full, ripe fruit and brightness indicative of this intense and elegant vintage. Showing beautifully now, this wine will gain even greater complexity and depth over the next year.

150 cases produced.



2010 PONT DE CHEVALIER ESTATE CHARDONNAY

We harvested our Pont de Chevalier fruit at night on October 16, 2010 to preserve its fresh aromas and complex Chardonnay character. After gentle pressing, we cold settled the juice for 48 hours then racked directly to French oak barrels to begin fermentation.

The juice was kept cool during barrel fermentation, which helped preserve detailed aromatics that might have been lost at warmer temperatures. Consequently, the Chardonnay fermented slowly, taking over three weeks for the yeast to fully convert the fruit sugars to alcohol.

The lees were stirred every two weeks to add complexity and viscosity to the middle palate. The toasty brown spice of French Tronçais Forest oak complements the wine's lemon, linden flower, Asian pear, and ripe apple aromatics.

2010 Pont de Chevalier Estate Chardonnay is at once vibrant for its citrus quality and profound for its spice nuances. This wine experienced only partial malolactic fermentation to accentuate the clean ripe freshness of our Knights Valley fruit. The result is a pure, focused expression of the vineyard with deep, unfolding aromatics.

311 cases produced.



2010 KNIGHTS BRIDGE WEST BLOCK CHARDONNAY

Our Estate Chardonnay is planted on alluvial soils in the benchland of Knights Valley. We harvested the nineteen-year-old vines of our West Block in the pre-dawn hours of October 11, 2010 before cold pressing the fruit and allowing it to settle for 24 hours in tank. The juice was then barrel fermented in 100% new French oak and the resulting wine was left to age on its lees, with weekly stirring, for sixteen months. Unfined and unfiltered, this wine maintains all of the gorgeous aromatics and layered complexity this exceptional vineyard block affords us.

The nose of our 2010 Knights Bridge West Block Chardonnay is packed with crème caramel, ripe peaches, and lemon cream. The amazingly opulent palate delivers brioche, lemon, roasted Anjou pear, and crème brûlée. From the moment the wine hits your palate, it persists with intense, layered flavors before gracefully tapering off in a cleansing citrus and mineral finish.

225 cases produced.



2008 PONT DE CHEVALIER ESTATE CABERNET SAUVIGNON

Our 2008 Knights Valley vintage produced fruit of low-yield and incredible intensity. An unseasonably cool winter and spring gave way to warm, steady summer temperatures and a smooth, easy segue to our October 11 harvest. Sorted at the winery, the fruit was destemmed to a closed top stainless steel tank. The wine was fermented on the skins for ten days, pressed to 75% new Taransaud French Oak, and aged in barrel for 22 months.

This impressive 2008 Pont de Chavelier Estate Cabernet Sauvignon was given an additional two years of bottle age so it would fully articulate the concentrated, complex, and savory flavors of the vintage. The aromas slowly progress from lavender, cassis, and blackberry—bolstered by an underscore of sweet leather and espresso. The mid-palate delivers deep layers of concentrated fruit with a delicate interweaving of shaved dark cocoa. The flavors float over buoyant acidity through a lingering finish of sweet yet ample tannins. Drinking beautifully now, this wine will dazzle with a few years of cellaring. Drink now through 2028.

135 cases produced.



2009 KNIGHTS BRIDGE ESTATE CABERNET SAUVIGNON

We harvested our 2009 Knights Bridge Estate Cabernet Sauvignon on October 12 when the fruit of our 19-year-old vines displayed perfect ripeness and phenolic maturity. The growing season was near idyllic, its warm days and cool nights proving excellent density and flavor. The fruit was sorted and native yeast fermented on the skins for two and half weeks. The wine was then allowed a full secondary malolactic fermentation in barrel. After 20 months of aging in new Taransaud and Ermitage French Oak, this wine was bottled unfined and unfiltered.

Complex aromas of black cherry, ripe macerated black raspberry, espresso, spice, dried lavender, and cured meats bound from the glass and continue to reward through a dense, weighty palate. Plush layers of dusty mocha, dark sweet fruit, and cedar surge through a rich mid-palate and unfurl to an expansive finish. Well-integrated oak, fine-grained tannins, and lifting acidity lend excellent structure and balance. Our biggest Knights Valley Cabernet Sauvignon to date, this wine will continue to evolve through 2025.

335 cases produced.



2009 KNIGHTS BRIDGE DR. CRANE CABERNET SAUVIGNON

The well-drained gravelly loam soils of this St. Helena valley floor vineyard produce fruit with trademark notes of sweet cassis, flinty mineral, and scorched earth. We harvested fruit from the 12-year-old vines on October 20, hand sorted at the winery and fermented in stainless steel with native yeasts. After two and a half weeks of skin contact, the wine was drained and transferred to new Taransaud and Darnajou French oak where it experienced full malolactic fermentation before aging in oak for 20 months.

The aromas of our 2009 Knights Bridge Dr. Crane Cabernet Sauvignon are loyal to its provenance with a cassis and black fruit core mingled with stones and smoke. The length and very sweet tannins on this wine make it irresistible. Flavors of dark fruit, fresh-turned earth, smoked meats and tobacco cascade through the long, sleek finish that just seems to linger forever.

This is our most definitive expression of the Dr. Crane vineyard to date, an unmatched study of dense, dark, saturating fruit tempered by intriguing minerality and shadows of scorched earth and spice. The power and purity in this wine is thrilling. Drink now through 2025.

198 cases produced.



2008 PONT DE CHEVALIER TO KALON CABERNET SAUVIGNON

The California Grand Cru of the New World, To Kalon vineyard (Greek for "highest beauty") has produced legendary wines of extraordinary terroir, including 100 point scores from Robert Parker. Planted in the mid 1990s, the clay loam of these blocks helps produce small, intensely concentrated clusters. We harvested our blocks on September 30.

This wine revealed its special nature from the start of fermentation with an inky black hue and effusive perfume. The fruit was sorted at the winery and destemmed to a closed top stainless steel tank. The wine was fermented on the skins for two weeks before being pressed to 80% new Taransaud French oak. After malolactic fermentation, it aged in barrel for 20 months.

Our 2008 Pont de Chevalier To Kalon Cabernet Sauvignon possesses tremendous concentration and uncommon complexity, similar to a superb first-growth Pauillac. Symphonic aromas of violets, cassis, and blueberry persist on a fleshy yet focused palate. The supple mouthfeel leads to a silky finish of dark chocolate, graphite and hazelnut. This wine will beckon you to drink it now but it will reward years of patient cellaring.

120 cases produced.



2009 KNIGHTS BRIDGE TO KALON CABERNET SAUVIGNON

This may be the most transcendent wine we've ever crafted from this iconic vineyard. The fruit was harvested on October 11 and sorted at the winery before undergoing native yeast fermentation over 19 days. After pressing, the wine experienced full malolactic fermentation in barrel. We aged the wine in New Taransaud and Darnajou French Oak for 20 months.

The nose on our 2009 Knights Bridge To Kalon Cabernet Sauvignon is drenched in dark, ripe blackberry, blueberry, and violets. The quintessential To Kalon pedigree exposes itself on the palate with complex layers of creme de cassis, briar fruit, and spice box framed by well-integrated tannins. As big and rich as this wine is, it displays tremendous elegance and an almost supple quality. Generous tannins come across as smooth, dense, and rich with a long, sweet finish. Accessible upon release, this wine will evolve gracefully for decades.

196 cases produced.

Relished Gather



OUR WINES ARE CRAFTED TO BE RELISHED AT THE TABLE. The pairing of a beautiful wine with seasonal cuisine is a sensual perfection. The fundamental ingredients of terroir, tradition, and passion apply to food as well as wine. So it follows that the wines of Knights Bridge would be served with food of the same caliber, as both express our zeal for life at its fullest.

Our wine takes its place at our table accompanied by the food for which it was created and by our close circle of family and friends. Our menus complement the flavors in the wine and the synergy

between them results in an incomparable experience, especially when combined with the fellowship of our loved ones.

In spite of our long lists of favorite restaurants, we find in the end that there's still no place like home. Especially when we do the cooking! Tim is a professionally trained chef who has worked under some of Wine Country's most talented chefs. His food philosophy, like his wine philosophy, is simple: fresh local ingredients, classically prepared, with purity of flavor. The wines of Knights Bridge are crafted with food in mind, and our recipes are created to pair perfectly with these flavor profiles.

Essel's lovely wife Menakka named our winery guest house "Serendip," a former name of the island of Sri Lanka where she is from. The name also alludes to serendipity, the good fortune we have to celebrate this special place where family and friends can gather around the table to celebrate the richness of life.

erings



FOOD AND WINE PHILOSOPHY

I have had the honor of being trained by some of the best chefs in the country, including Masa Kobayashi, John Ash, and Gary Danko, each of whom taught me invaluable approaches to food and wine.

Masa Kobayashi taught me discipline and the power of practice. He had me do one thing over and over until I got it right. Ultimately, I came to embrace his goal: produce the best from the best, again and again. Masa also showed me how wine can change everything on the plate, and vice versa: the magical ability to highlight flavors on the plate and in the glass through thoughtful pairings.

Gary Danko taught me to intimately know my ingredients, to, through proper technique, reveal their full complexity and intensity. I learned that every dish I attempt is a culmination of unique ingredients that require thought and care in order to coax out their true essence.

John Ash taught me the value of fresh local ingredients that are not overly manipulated or hidden in grandeur. Every ingredient, every technique matters on the plate and in the glass. Everything is important. Use the finest ingredients, understand their essence, and keep it simple.

These great mentors instilled in me a desire for balance and beauty. They each taught me to view wine not as something that accompanies food, but something that is part of food, a vital component of the meal. Wine, like food, is intimate. It has within it the ability to transform those who consume it in a profound, personal way. ~Tim Carl

CIDER BRAISED PORK BELLY WITH ROASTED APPLES, MUSTARD CAVIAR, AND HAZELNUT CREAM

INGREDIENTS

4 to 5 pounds pork belly, cut into portions about 4 1/2 by 3-inches each
Salt and freshly ground black pepper
1 large onion, coarsely chopped
2 carrots, coarsely chopped
2 ribs celery, coarsely chopped
4 1/2 cups chicken stock
4 cups apple cider
1/4 cup light brown sugar
2 whole cloves
1/4 teaspoon whole allspice
3/4 cup organic sugar
2 granny smith apples peeled, cored, and halved

PORK BELLY

Adjust oven setting to broil.
Using a sharp knife, score the fat side of the pork belly diagonally, and season with salt and pepper on all sides. Place apples, onion, carrots, and celery in the bottom of a large roasting pan. Place the pork belly, scored side up, on top of the vegetables. Broil until golden brown, about 15 minutes. Turn the pork flesh side up and continue broiling for 10 more minutes. Reduce the oven temperature to 300 degrees F.

Turn the pork back to the scored side up and add the chicken stock, 2 cups of the apple cider, light brown sugar, thyme, cloves, and allspice to the roasting pan. Cover the pan with foil and bake for 2 hours. After 2 hours, remove the apples, fold back the foil to create a vent and continue to bake for another 2 hours or until the meat is very tender. Keep the apples for garnish. While the pork is braising, prepare the cider glaze.

CIDER GLAZE

Combine the juice and 3/4 cup of sugar in a medium saucepan and bring mixture to a boil. Reduce heat to a gentle boil and cook until the glaze is thick and syrupy, about 30 to 40 minutes. (The finished glaze will form dime-sized bubbles while simmering and will be thick enough to coat the back of a spoon.)

Remove the pan from the oven and let the pork cool slightly in the braising liquid. Adjust oven setting to broil.

Remove the pieces of pork belly from the braising liquid and pat dry. Using a pastry brush, baste the pork belly on all sides with the glaze. Place on a baking sheet lined with aluminum foil and broil for 4 to 5 minutes, or until crispy around the edges and golden brown. Drizzle pork belly lightly with some of the remaining glaze.

MUSTARD CAVIAR

1/4 cup whole mustard seeds
1/2 cup water
1/2 cup rice-wine vinegar

Bring all ingredients to a boil and let simmer until mustard seeds are soft (about 10 min), strain off remaining liquid and let cool. Store in refrigerator until needed.

HAZELNUT CREAM

1 lemon, juiced
1 cup white wine
1 tablespoon minced ginger
2 large minded shallots
1 cups light cream
6 tablespoons butter
1/4 pound oven roasted, shelled and skinned hazelnuts, chopped

Combine the shallots, ginger, white wine, and lemon juice in a non-reactive



saucepan over high heat and reduce to 2 tablespoons. Add the cream to the reduction. Once the liquid bubbles, reduce the heat to low. Add the butter, one cube at a time, whisking first on the heat and then off the heat. Continue whisking butter into the reduction until the mixture is fully emulsified and has reached a rich sauce consistency. Season with salt and white pepper. Store the sauce in a thermos until ready to serve. Sprinkle with chopped hazelnuts prior to serving.

PLATING SUGGESTION: Use a long, rectangle type plate. Place the pork on the left-hand side with a streak of the hazelnut cream along the center, trailing off to the right. Fan the roasted apple on the right-hand side and sprinkle with the roasted hazelnut. Dollop the mustard caviar directly on the pork and add a sprig of mint to garnish.



FIND MORE RECIPES ONLINE
AT www.knightsbridgewinery.com.
If you have any questions about
these recipes or would like pairing
ideas for our wines, please contact
us at info@knightsbridgewinery.com.
Wine and food are truly our passion
and we're excited to share what we
know with fellow aficionados.
We hope to hear from you.

PAIRING

Food & Wine

There are two ways to pair food and wine: complement or contrast. Both are important approaches to creating a complex wine meal. For example, you may wish to include a slice of roasted pear with fish to highlight the pear notes in our West Block Chardonnay. However, you might also add saffron into a cream sauce that will contrast with some of the floral notes in our Sauvignon Blanc, bringing out special floral notes that might otherwise remain hidden.

Also consider the weight of the wine and the heartiness of the plate as you pair. Like all things in balance, one component should not overshadow the other. There should be harmony and interplay. Use your powers of observation and your understanding of flavor elements to discover profound matches.



Photos this page: Knights Bridge was featured at a James Beard House dinner in New York City with Tim serving as Executive Chef.

LETTING GO (A POEM)

The dust is thick
and the consistency of talcum powder during harvest.

It takes years to make just one bottle of Cabernet. Years.
A vine will only produce grapes about 4 years after it was planted,
and most plants won't be able to produce great cabernet until they
are 8 to 20 years old. 20 years!

You coddle the vines and fuss over them throughout the year.
You wake at 2 o'clock in the morning during the spring to combat frost.
You look at every bird, rabbit, and turkey with deep mistrust
during preharvest when the grapes are at their most vulnerable.
You worry about rain and heat, and cold and mites and mold
and sunburn on the delicate grape skins.

Then you pick the grapes. You run around the vineyard yelling
"no segunda" to the pickers so that they only pick the finest clusters.
You stand over bins of newly picked grapes in the vineyard pulling out
leaves and sticks and ugly looking clusters.

You get the grapes to the winery. You sort the grapes again.
You worry about how much sulphur to add. Not to add.
Yeast to add, or not. Punch downs, early mornings. Late days.
Cold, purple hands. CO₂. What about secondary fermentation?
Are we short on premium French oak barrels?

The wine is now resting. In barrel. Two years? Three? We taste.
We worry. There are hints. Whispers. Once in bottle, we let it rest
for a year or two. It is kept at the perfect temperature. Perfect angle.

I hold the bottle and think about the glass maker. The cork farmer.
Lead that has come from the earth. Label that has come from trees.
Artists. Farmers. Sand beaches.

I touch the bottle. I touch time. I think about dust. Our children may
open this bottle one day and remember. Remember.

We sit down with family and friends. Say a prayer. How we are
thankful and grateful. We remember. Time. People. The earth.
We open the bottle. We wait. Is it time? Is it ready?
The color is ruby as we look out to a vibrant sunset,
and then you let it go.

Tim Carl



EVERY VINTAGE *holds promise...*

The promise of learning something new about the vineyard and wine.
2012 is a promise kept and we believe that it may prove to be
an historic vintage, producing some of the best wines of the last 10-20 years.

We are planting and re-planting new vines.
We are refining and exploring better winemaking techniques.
We will continue to strive to make profound wines that express
the beautiful vineyards that we are honored to farm.

We are grateful you are on this journey with us.

THE KNIGHTS BRIDGE FAMILY

Our Knights Bridge team is truly exceptional. Their dedication is demonstrated in the tremendous effort they put forth each and every day. We are proud of the diversity in our team that provides a wide variety of viewpoints and we find that one of the best ways to achieve company sustainability is by hiring the best and treating each other with care and respect. United by a passion to make the finest wines ever to grace your table, we are incredibly blessed to have these members of our winery family.



RAUL AVINA AND HIS GRACIOUS WIFE SUZANNA have been with Knights Bridge since 2007. A master gardener, Raul is keenly in touch with the nature. Suzanne helps out in many ways and has assisted in visits, making sure everything goes off without a hitch.



RICHARD BROCKMEYER, our vineyard consultant and counselor, has helped refine and improve various Knights Bridge projects since 2007.



GARRETT BUCKLAND owns and operates Premiere Viticultural Services. He grew up raising cattle and growing grapes in the Napa Valley and has participated in every aspect of farming ultra-premium winegrapes since before he was tall enough to reach the pedals on the tractor. Garrett's expertise has helped us optimize our farming. He lends his invaluable guidance in the evolution of our vineyard.



CHRISTOPHER DRAKE is our Vice President of Sales and has been with us since the Spring of 2010. With his extensive experience and knowledge, he has introduced our wines to select restaurateurs and boutique wine sellers around the country.



DANIELLE FRESCHET is the newest member of our team. An incredibly hard-working 2012 harvest intern, Danielle is now assisting Sales and Marketing.



DONOVAN HUDSON has been involved with Knights Bridge in the capacity of Financial Controller working with financial analysis, billing, and budgets since the inception of the company. Working with a start-up winery is quite a financial challenge, and Donovan has kept the books balanced and organized.



BRONWYN DICKSON NEY, our Vice President of Marketing & Consumer Direct, plays an invaluable role communicating our story to the wine world. Her savvy and tenacity have allowed us to make incredible leaps in how we are able to interact with our wine buying community.



CHARLENE RAGATZ, our Office Manager, came to Knights Bridge in January of 2009. A former teacher and paralegal, her impeccable organizational skills and attention to detail keep our business efficient and productive.



ADA REYES just completed her first year with Knights Bridge. She is a great help with direct to consumer sales and often exercises her deep wine knowledge as a trained Sommelier to host our top clients.



MATT RHOADES our Chief Financial Officer provides invaluable analysis and expertise. His experience in accounting, investment banking, and private equity keep us focused on long terms goals and business insights.



SANTIAGO TORRES has been with us from day one. He keeps the entire property running smoothly. He reveres this land and works incredibly hard to keep it healthy and harmonious.