Knights Bridge

2016 CABERNET SAUVIGNON
KNIGHTS VALLEY, SONOMA

VINTAGE

After several years of drought, the 2016 vintage welcomed much needed rains. Budbreak was a bit early due to the mild spring. Warm weather, coupled with the rains, resulted in small and intensely flavored berries. Two brief heat spikes interrupted an otherwise steady and moderate summer, punctuated by a cooler than typical August. Our Cabernet Sauvignon vines enjoyed an extended ripening period and wrapped up a textbook growing season with harvest in late September.

WINEMAKING

The fruit for the Estate Cabernet Sauvignon comes from multiple blocks on the vineyard, which are planted to clones 6, 7, 8, 169, See and 337. Winemaker Douglas Danielak has a lot to choose from, as the site, with its multiple blocks, elevations, facings and diverse soils, is a singular property within the Knights Valley Appellation that allows for a compelling range of wines. Harvested in the early morning hours between September 23 and 30, the fruit was sorted, de-stemmed and cold soaked for 24 hours, fermented on the skins for 20 days, then aged for 22 months in 100% new French oak from the Allier, Nevers, and Bertranges forests.

TASTING

The 2016 vintage bears the unmistakable mark of the estate vineyard. Strong, powerful, yet elegant, with refined tannins, layered flavors, depth and complexity. It is concentrated and beautifully structured with a consistent mix of black and red fruits, and spice and mineral overtones. Blueberry, cassis, star anise, cacao, and a sweet but subtle French oak framework convey a complete wine with many layers.

AVA *Knights Valley*

VINEYARD *Knights Bridge Estate Vineyard*

VARIETIES *92% Cabernet Sauvignon, 4% Merlot, 4% Petite Verdot*

HARVEST DATES *September 23 – 30, 2016*

COOPERAGE *100% new French Oak, Allier, Nevers, Bertranges*

MONTHS IN BARREL *22*

ALCOHOL *14.6%*

PH *3.69*

TA *6.3 g/L*

BOTTLING DATE *June 13, 2018*

RELEASE DATE *September 7, 2019*

CELLARING *Enjoy now through 2036*

CASES *210*

PRICE *$115*