



AVA *Knights Valley*
VINEYARD *Knights Bridge Estate Vineyard*
BLOCK *9A (western face)*
VARIETY *100% Chardonnay*
CLONE *Wente*
SOIL *White-ash tuff loam*
HARVEST DATE *September 26, 2018*
COOPERAGE *11 months in 85%
new French Oak*
ALCOHOL *15.0%*
PH *3.60*
TA *5.1 g/L*
BOTTLING DATE *August 23, 2019*
RELEASE DATE *February 13, 2020*
CELLARING *Drink now through 2031*
CASES *145*
PRICE *\$85*

Knights Bridge

2018 CHARDONNAY
WEST BLOCK, KNIGHTS VALLEY, SONOMA

VINTAGE

The entire 2018 growing season was 3-4 weeks later than recent vintages with a cold winter and just enough rainfall that bud break occurred in late March. This set the pace for the grape growing season to continue progressing at a somewhat late yet normal pace. Very little rain or wind during the May flowering period led to a generous but not excessive cluster count. August was very foggy with many cool mornings where the sun didn't peek through the marine layer until lunchtime. The only real weather concern of the entire vintage was a heat spike in June during fruit set and a little rain in late September. The weather was glorious throughout October with cool, foggy mornings and sunny days.

WINEMAKING

Fruit from the western section of Block 9 was hand-picked in the early morning hours of September 26. The grapes were gently pressed and settled, then racked to 85% new French oak barrels for fermentation at cool temperatures. Once primary fermentation was complete, the wine remained in barrel 11 months on fine lees, with gentle bi-weekly stirring after the secondary malolactic fermentation completed, adding complexity, richness and finesse to the finished wine.

TASTING

The 2018 vintage is a wine of opulence and energy, with compelling aromas of quince, Meyer lemon, and golden apple, accented by a whiff of honeycomb. Full flavors of warm, spiced apple and toasty vanilla are followed by a long, plush finish with mineral notes.

FOOD

The rich texture and wide range of flavors of our West Block Chardonnay work well with sumptuous poultry, veal and seafood dishes. Try pairing with Halibut in sauce verte, Blanquette de Veau (Ducasse), or Meyer lemon roasted chicken and vegetables.

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