



Pont de Chevalier

2007

CABERNET SAUVIGNON

KNIGHTS VALLEY

WINEMAKER:
Douglas Danielak

APPELLATION:
Knights Valley

VINEYARD:
Knights Bridge

AGE OF VINES:
17 Years

HARVEST DATE:
October 10, 2007

BOTTLING DATE:
September 16, 2009

RELEASE DATE:
TBD

CASES PRODUCED:
75

PRICE PER BOTTLE:
\$95

In 2007 the growing season started early, but with the mild summer days the grapes had an extended ripening period that allowed the development of concentrated flavors. Our Estate Cabernet Sauvignon comes from three distinct blocks composed of three soil types: volcanic-ash tufa, rhyolitic volcanic soils, and iron rich alluvials. Because of these rocky volcanic soils, the vines produce intensely colored fruit with dark fruit flavors.

WINEMAKER'S TASTING NOTES:

Vibrant blackberry, black cherry, coco, lavender, violets, hazelnut, tobacco, cedar and minerality lead the way to a long finish with silky tannins.

WINEMAKING TECHNIQUES:

Clusters were destemmed before going through fermentation in open-top T-bins and the wine was pressed off of the skins after two weeks of maceration. The wine was then aged for 23 months in 100% French Oak.

FOOD PAIRINGS:

Enjoy with grilled meat, California wild rice, grilled fall vegetables and a blackberry infused demi glace or grilled herb encrusted lamb loin with potatoes cassulet is an ideal match for this luscious mountainside Cabernet. For something a bit different, try a soy-molasses glaze with your lamb. After dinner, chocolate fondue with wine-soaked black cherries makes a beautifully delicious dessert pairing.

BARRELS: New French Oak

ALCOHOL: 15.5%

BLEND: 100% Cabernet Sauvignon

ACIDITY: 0.60g/100ml

MALOLACTIC FERMENTATION: 100%

pH: 3.88