



Pont de Chevalier

2007

CABERNET SAUVIGNON

TO KALON

WINEMAKER:

Douglas Danielak

APPELLATION:

Napa Valley

VINEYARD:

Beckstoffer To Kalon

AGE OF VINES:

12 Years

HARVEST DATE:

October 1, 2007

BOTTLING DATE:

September 16, 2009

RELEASE DATE:

Fall 2010

CASES PRODUCED:

75

PRICE PER BOTTLE:

\$110

The California Grand Cru of the new world, To Kalon (Greek for “highest beauty”) has produced many legendary wines of extraordinary terroir, including 100 point scores from Robert Parker. The fruit from Beckstoffer’s Oakville Bench estate contains several blocks of clones 4, 6 and 337. Planted in the mid 1990s, the clay loam of these blocks helps produce small, intensely concentrated clusters.

WINEMAKER’S TASTING NOTES:

Deep purple color, with sweet aromas of ripe blackberry, black currant, and huckleberry, as well as subtle clove, hazelnut and toasty oak notes. The sweet aromas, ripe blackberry, and cedar are punctuated by vibrant acidity. The taste is fleshy, powerful and full bodied with a round tannin structure and a dense and layered finish.

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:

Pairs perfectly with herb-crusted lamb loin with terrine of potatoes and local haricot vert salad. For dessert, couple with chocolate soufflé cake with crème anglaise and fresh blackberries.

BARRELS: New French Oak

ALCOHOL: 15.5%

BLEND: 100% Cabernet Sauvignon

ACIDITY: 0.68g/100ml

MALOLACTIC FERMENTATION: 100%

pH: 3.68