



Pont de Chevalier

2008

LATE HARVEST

SAUVIGNON BLANC

KNIGHTS VALLEY

WINEMAKER:

Douglas Danielak

APPELLATION:

Knights Valley

VINEYARD:

Knights Bridge

AGE OF VINES:

12 Years

HARVEST DATE:

October 25, 2008

BOTTLING DATE:

April 12, 2010

RELEASE DATE:

Spring, 2011

CASES PRODUCED:

25

PRICE PER BOTTLE:

\$130

Our unique mountain site allows us to harvest Sauvignon Blanc at optimal maturity of 23.5° brix while retaining vibrant acidity – just one of the keys to producing our wonderful Sauvignon Blanc. 2008 started out cool, but finished strong resulting in long hang times and exceptional complexity.

WINEMAKER'S TASTING NOTES:

Vibrant gold color with a greenish tinge. The nose features bright fruit aromas, hinting of apricot, hazelnut, honey and orange blossom. The floral note provides a delicate accent. The flavors are bold and focused and mirror the nose. Balanced acidity is present throughout, building to a lingering and lengthy finish.

WINEMAKING TECHNIQUES:

Fermentation was conducted in neutral French oak barrels for texture and just a suspicion of spice on the nose. In barrel the wine gained complexity, richness and texture from contact with the yeast lees.

FOOD PAIRINGS:

Pairs perfectly with cider braised pork belly with roasted apples, mustard caviar and hazelnut cream. For an elegant finish to dinner, enjoy with artisan blue cheese and apricots.

BARRELS: Neutral French Oak

ALCOHOL: 13.0%

BLEND: 100% Sauvignon Blanc

ACIDITY: 0.51g/100ml

MALOLACTIC FERMENTATION: 0%

pH: 3.75