



Pont de Chevalier

2009

SAUVIGNON BLANC

KNIGHTS VALLEY

WINEMAKER:

Douglas Danielak

APPELLATION:

Knights Valley

VINEYARD:

Knights Bridge

AGE OF VINES:

13 Years

HARVEST DATE:

September 9, 2009

BOTTLING DATE:

April 12, 2010

RELEASE DATE:

October 2010

CASES PRODUCED:

150

PRICE PER BOTTLE:

\$40

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. 2009 was ideal, with a long cool growing season.

WINEMAKER'S TASTING NOTES:

Vibrant straw color with a greenish tinge. The nose features bright fruit aromas, hinting of fresh green apple, melon, kiwi, lemongrass and key lime pie. A floral note provides a dramatic accent. The flavors are refreshing, bold and focused, and mirror the nose. Balanced acidity is present throughout, building to a lengthy minerally finish.

WINEMAKING TECHNIQUES:

Initial fermentation was conducted in stainless steel tanks to 4° brix, and then allowed to complete fermentation in two-year old 'neutral' French oak barrels. The stainless fermentation allowed us to preserve varietal expression in both flavor and aroma, while the time in barrel added a creamy rich 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 poultry or fresh grilled seafood, such as wild-caught Alaskan Halibut topped with a kaffir lime beurre blanc and lightly sautéed summer vegetables. For an elegant finish to dinner, enjoy with Humboldt Fog goat cheese, artisan blue cheese and apricots.

BARRELS: Stainless, Neutral French Oak

ALCOHOL: 14.2%

BLEND: 100% Sauvignon Blanc

ACIDITY: 0.70g/100ml

MALOLACTIC FERMENTATION: 0%

pH: 3.21