



Pont de Chevalier

2011
CHARDONNAY
KNIGHTS VALLEY

WINEMAKER:
Douglas Danielak

APPELLATION:
Knights Valley

VINEYARD:
Knights Bridge

AGE OF VINES:
20 Years

HARVEST DATE:
October 30, 2011

BOTTLING DATE:
August 16, 2012

RELEASE DATE:
Spring 2013

CASES PRODUCED:
435

PRICE PER BOTTLE:
\$45

Our Pont de Chevalier Estate Chardonnay is crafted from fruit grown in the coolest section of our Knights Bridge Chardonnay vineyard. We farm these vines to ensure a careful balance of sun exposure and moisture influence. This section of our Chardonnay vineyard yields fruit of particular finesse, complexity, and vibrance.

WINEMAKER'S TASTING NOTES:

This elegant wine exhibits a graceful melding of linden flower, Asian pear, fresh mint, and river rocks. There is an energy on the palate that drives beautiful notes of citrus through its poignant finish.

WINEMAKING TECHNIQUES:

Following a gentle pressing, the juice was cooled in tanks and allowed to settle until fragrant, nearly clear juice was obtained—a process that took several days. Winemaker Douglas Danielak then transferred the juice to French barrels—Francois Frere, Remond and Alain Fouquet—where fermentation occurred at a natural, spontaneous pace. This 2011 vintage completed 20% malolactic fermentation which allows it to maintain the Knights Valley signature brightness and pure, focused varietal expression.

FOOD PAIRINGS:

This well balanced, food-friendly wine is an excellent match with pan-seared sea scallops with mustard caviar, and braised pork belly.

BARRELS: 100% French Oak

ALCOHOL: 14.5%

BLEND: 100% Chardonnay

ACIDITY: 0.63g/100ml

MALOLACTIC FERMENTATION: 20%

pH: 3.71