



Knights Bridge

2008
CHARDONNAY
BERESINI

WINEMAKER:

Jeff Ames

APPELLATION:

Carneros—Napa Valley

VINEYARD:

Beresini

AGE OF VINES:

19 Years

HARVEST DATE:

September 9, 2008

BOTTLING DATE:

January 12, 2010

RELEASE DATE:

Spring, 2010

CASES PRODUCED:

Less than 100

PRICE PER BOTTLE:

\$65

Grown in the cool, windy Napa Valley side of Carneros, where hilly soils of loam, clay, and riverstone meet the San Francisco bay. The 2008 Beresini Chardonnay is a lovely representation of why this region has been dubbed one of the crown jewels for Chardonnay.

WINEMAKER'S TASTING NOTES:

Golden in color, this wine expresses stone fruits, citrus, and a touch of minerality. This lively palate has good balance with notes of Meyer lemon, white peach, and vanilla oak.

WINEMAKING TECHNIQUES:

The grapes were harvested at 26° brix, pressed cold at the winery. It was then allowed to settle for 24 hours in tank. The juice was transferred to 100% new Saury and Francoise Frere barrels to ferment. After fermentation the barrels were stirred every week for over a year. The wine is bottled un-fined and un-filtered.

FOOD PAIRINGS:

This wine can be enjoyed singly with friends on a warm summer evening, or with a variety of grilled poultry or fish dishes. Explore this wine's nuances with cheese and smoked fish.

BARRELS: 100% New French Oak

ALCOHOL: 15.8%

BLEND: 100% Chardonnay

ACIDITY: 0.58g/100ml

MALOLACTIC FERMENTATION: 100%

pH: 3.47