



Knights Bridge

2010

CABERNET SAUVIGNON

BECKSTOFFER TO KALON VINEYARD

WINEMAKER:

Jeff Ames

APPELLATION:

Napa Valley

VINEYARD:

Beckstoffer To Kalon

AGE OF VINES:

15 Years

HARVEST DATE:

October 21, 2010

BOTTLING DATE:

July 2, 2012

RELEASE DATE:

Autumn 2013

CASES PRODUCED:

167

PRICE PER BOTTLE:

\$135

The California Grand Cru of the New World, To Kalon vineyard (Greek for “highest beauty”) produces legendary wines of extraordinary terroir. Situated a few miles from the cooling influence and fog rising from the San Francisco Bay, it remains bathed in sunshine and enjoys moderate temperatures throughout the summer days.

WINEMAKER’S TASTING NOTES:

There is a distinct air of nobility in To Kalon fruit, a palpable element of gravitas. This wine is utterly majestic in its depth of flavors, bold stature, and profuse complexity. Aromatics of cassis, damp earth, violets, cool stone, mint, and clove radiate from the glass. The earthy minerality and savory nuances interplay with the deep, focused fruit core. The palate is concentrated and serious: plush, juicy blue fruits, crème de cassis, smoked meats, baking spice, and forest floor unfurl within a gorgeous frame of ample tannin. The wine’s acidity ensures a perfect balance, a buoyancy that extends the tapestry of flavors straight on through to a ringing finish.

WINEMAKING TECHNIQUES:

The gently macerated berries soaked on their skins for 15 days before pressing to barrel to finish fermentation. The 100% Cabernet Sauvignon aged for 21 months in 80% new Darnajou and Taransaud barrels before being bottled unfiltered and unfiltered.

FOOD PAIRINGS:

A classic filet mignon with demi-glace is a perfect, simple complement.

BARRELS: 100% French Oak

ALCOHOL: 15.5%

BLEND: 100% Cabernet Sauvignon

ACIDITY: 0.62g/100ml

MALOLACTIC FERMENTATION: 100%

pH: 3.75