



Knights Bridge

2010

CHARDONNAY

ALDER SPRINGS VINEYARD

WINEMAKER:

Jeff Ames

APPELLATION:

Mendocino County

VINEYARD:

Alder Springs

AGE OF VINES:

16 Years

HARVEST DATE:

October 19, 2010

BOTTLING DATE:

February 14, 2012

RELEASE DATE:

Spring 2012

CASES PRODUCED:

150

PRICE PER BOTTLE:

\$65

The Alder Springs Vineyard on the far northern edge of Mendocino County stretches from 1,700 to 2,700 feet in elevation. We are excited to have fruit from Alder Springs Vineyard as they practice what has been called “extremist viticulture” on their patchwork of vineyard perched along the steep sandstone slopes of the Coast Range.

WINEMAKER’S TASTING NOTES:

Aromas of honeysuckle, sea spray, citrus and mint tea lead to a rich palate of crisp honeydew melon and toast underscored by fresh, lifting citrus notes. This wine is exceptionally balanced, a well sung harmony of full, ripe fruit and brightness indicative of this intense and elegant vintage.

WINEMAKING TECHNIQUES:

We harvested the fruit on October 19, 2010 and the fruit went direct to the press and allowed to settle for 24 hours in tank. The juice was then barrel fermented in French Oak, aged for sixteen months, and bottled un-fined and un-filtered.

FOOD PAIRINGS:

Match this well-balanced, nuanced wine with a variety of dishes to include grilled sea scallops with citrus bierre blanc, seafood paella, roasted chicken and butternut squash risotto.

BARRELS: 100% New French Oak

ALCOHOL: 14.2%

BLEND: 100% Chardonnay

ACIDITY: 0.55g/100ml

MALOLACTIC FERMENTATION: 100%

pH: 3.99