



Knights Bridge

2010

CHARDONNAY

WEST BLOCK, KNIGHTS VALLEY

WINEMAKER:

Jeff Ames

APPELLATION:

Knights Valley

VINEYARD:

Knights Bridge

AGE OF VINES:

19 Years

HARVEST DATE:

October 11, 2010

BOTTLING DATE:

February 14, 2012

RELEASE DATE:

Spring 2012

CASES PRODUCED:

225

PRICE PER BOTTLE:

\$65

Our Estate Chardonnay is planted in the benchland of Knights Valley. Blessed with a combination of iron-rich and white-ash tufa (calcium carbonate) soils, the terroir of Knights Bridge, combining the perfect blend of climate and location, provides an ideal environment chardonnay vines to thrive.

WINEMAKER'S TASTING NOTES:

The nose of our 2010 Knights Bridge West Block Chardonnay is packed with crème caramel, ripe peaches, and lemon cream. The amazingly opulent palate delivers brioche, lemon, roasted Anjou pear, and crème brûlée. From the moment the wine hits your palate, it persists with intense, layered flavors before gracefully tapering off in a cleansing citrus and mineral finish.

WINEMAKING TECHNIQUES:

After harvest, we cold pressed the fruit and allowed it to settle for 24 hours in tank. The juice was then barrel fermented in 100% new French oak and the resulting wine was left to age on its lees, with weekly stirring, for sixteen months. This wine was bottled un-fined and un-filtered.

FOOD PAIRINGS:

This outstanding wine can be savored on its own or served as an unparalleled match with oak plank grilled wild salmon, smoked quail, and a variety of flavorful game and poultry dishes.

BARRELS: 100% New French Oak

ALCOHOL: 14.5%

BLEND: 100% Chardonnay

ACIDITY: 0.59g/100ml

MALOLACTIC FERMENTATION: 100%

pH: 3.81