



Knights Bridge

2011

CABERNET SAUVIGNON

KNIGHTS BRIDGE ESTATE VINEYARD

WINEMAKER:

Jeff Ames

APPELLATION:

Knights Valley

VINEYARD:

Knights Bridge Estate

AGE OF VINES:

21 Years

HARVEST DATE:

October 24, 2011

BOTTLING DATE:

July 10, 2013

RELEASE DATE:

Autumn 2014

CASES PRODUCED:

919

PRICE PER BOTTLE:

\$115

Rocky volcanic soils characterize our hillside vineyard located on the southern boundary of the stunning Knights Valley AVA of Sonoma County. Our Cabernet Sauvignon is grown on a hillside block that enjoys bountiful sunshine and long, warm days interposed by early morning fog and cool late afternoon breezes.

WINEMAKER'S TASTING NOTES:

The signature character of our Knights Valley Estate unfolds beautifully in this succulent, focused wine. A nose of fresh-picked blackberry, English Lavender, cocoa, and earthy brown spice lead seamlessly to a full layered palate of smoky black cherry, blackberry compote, plowed earth, and dark chocolate. This wine possesses depth, intricacy, and roundness. Its framing tannins bolster and carry the dark sweet fruit and spice long through the finish.

WINEMAKING TECHNIQUES:

The gently macerated berries soaked on their skins for 15 days before being pressed to barrel to finish fermentation. The 100% Cabernet Sauvignon aged for 21 months in 85% new Taransaud, Ermitage, and Sylvain oak before being bottled unfinned and unfiltered.

FOOD PAIRINGS:

Consider this wine's dark, smoky character when pairing it with food. Muscovy Duck, lightly smoked with Darjeeling Tea and served with blackberry compote, is a stunning match.

BARRELS: 100% French Oak

ALCOHOL: 14.9%

BLEND: 100% Cabernet Sauvignon

ACIDITY: 0.49g/100ml

MALOLACTIC FERMENTATION: 100%

pH: 3.97