



AVA *Knights Valley*
VINEYARD *Knights Bridge Estate Vineyard*
BLOCKS *8, 9A, 9B*
VARIETY *100% Chardonnay*
CLONES *4, 5, Wente, Robert Young*
SOIL *White-ash tuff loam*
HARVEST DATE *September 25, 2020*
COOPERAGE *9 months in 60% new
French Oak*
ALCOHOL *14.5%*
PH *3.75*
TA *4.9 g/L*
BOTTLING DATE *June 18, 2021*
RELEASE DATE *October 1, 2021*
CELLARING *Drink now through 2035*

Knights Bridge

2020 CHARDONNAY
WEST BLOCK, KNIGHTS VALLEY, SONOMA

VINTAGE

The 2020 winegrowing season opened with warmer temperatures and a very dry January and February, marking an early start to the growing cycle, with bud break beginning in late February. Spring rains gave the vines access to nutrients in the soil and cool, mild conditions prevailed into summer until an August heat wave accelerated ripening that led to an early harvest. The one- to two-week early start resulted in slightly earlier harvest dates, and while the crop yield was smaller than average, the quality of fruit was excellent.

WINEMAKING

Fruit from Blocks 8, 9A and 9B were hand-picked in the early morning hours of September 25. The grapes were gently pressed and settled, then racked to 60% new French oak barrels for fermentation at cool temperatures. Once primary fermentation was complete, the wine remained in barrel nine months on fine lees, with gentle bi-weekly stirring after the secondary malolactic fermentation completed, adding complexity, richness, and finesse to the finished wine.

TASTING

The 2020 West Block reveals a vintage of uncommon weight, complexity and power coupled with a clear sense of place. Aromas of orange peel and Meyer lemon along with complex brioche notes are artfully framed by French oak. Flavors of wildflower honey, lemon cream éclairs, and fragrant linden flower unfold on the palate and lead to a lingering finish. While accessible now, this wine will cellar for ten years or more.

FOOD

This wine shows at its best with full-flavored foods. Mouth-watering pairings include lobster ravioli or lobster roll with aioli sauce, fresh sea bass in lemon beurre blanc, Veal Milanese, or veal loin with a morel cream sauce. Gnocchi with sage and butter is an excellent vegetarian option.

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