

Knights Bridge



2023 Chardonnay

WEST BLOCK

KNIGHTS BRIDGE ESTATE VINEYARD
KNIGHTS VALLEY

AVA Knights Valley

VARIETY 100% Chardonnay

HARVEST DATE October 11, 2023

AGING 12 months, 38% new French oak,
42% neutral French oak, 20% stainless steel

COOPERAGE François Frères

ALCOHOL 13.9% PH 3.4 TA 7.0 g/L

BOTTLING DATE December 18, 2024

RELEASE DATE April 1, 2025

CASES 540

CELLARING Drink now through 2033

VINEYARD BLOCK DETAIL




BLOCK	ELEVATION	ASPECT	VARIETAL	SOIL	TRELLIS	CLONE(S)	VINES	ACRES	SPACING	PLANTED
8	450 ft	NW	Chardonnay	Los Robles	Goblet Tulip	4 & 5	3,710	5.11	10 x 6	1991

ACCOLADES

95 James Suckling

VINTAGE The 2023 growing season kicked off in Knights Valley with above-average winter rains, which replenished reservoirs and rejuvenated soils. While cooler temperatures meant a slow start, the abundant rainfall fostered lush canopy development in late spring and summer that led to balanced yields at harvest. Picking started slightly later than usual but finished by mid-October, delivering exceptional fruit with deeply intense flavors.

MONTHLY AVERAGE HIGH/LOW TEMPERATURES AND RAINFALL

	JAN	FEB	MAR	APR	MAY	JUN	JUL	AUG	SEP	OCT	NOV	DEC
	57.6	59.7	57.2	73.5	77.4	81.5	92.6	91.2	82.2	81.3	70.3	66.3
	38.2	31.6	36.5	38.4	45.9	48.7	50.7	53.4	48.5	40.2	31.3	33.5
	0.35	0.11	0.34	0.03	0.04	0.0	0.0	0.0	0.02	0.01	0.0	0.0

WINEMAKING Fruit from Block 8 was hand-picked in the early morning hours of October 11. Gently pressed and fermented naturally, 80% of the blend was then aged in François Frères barrels, 38% new and 42% neutral. Extended élevage on lees, with regular bâtonnage, has shaped a wine of extraordinary depth and finesse. The remaining 20% of the blend was aged in stainless steel for vibrant flavors and bright acidity.

VINEYARD Sourced from the historic West Block, this Chardonnay is grown in deep volcanic, gravelly clay loam soils at mid-elevation on the warmer western side of our estate. The 33-year-old vines, dry farmed and goblet trained, achieve remarkable balance and concentration, allowing for full flavor development while preserving freshness.

