



Knights Bridge

2009

CABERNET SAUVIGNON

TO KALON VINEYARD

WINEMAKER:

Jeff Ames

APPELLATION:

Oakville

VINEYARD:

Beckstoffer To Kalon

HARVEST DATE:

October 11, 2009

BOTTLING DATE:

June 16, 2011

RELEASE DATE:

Autumn 2012

CASES PRODUCED:

196

PRICE PER BOTTLE:

\$135

The California Grand Cru of the New World, To Kalon vineyard (Greek for “highest beauty”) has produced legendary wines of extraordinary terroir. Originally planted in 1868 and most recently replanted in the mid 1990s, the clay loam of this iconic site helps produce small, intensely concentrated berries.

WINEMAKER’S TASTING NOTES:

The nose on our 2009 Knights Bridge To Kalon Cabernet Sauvignon is drenched in dark, ripe blackberry, blueberry, and violets. The quintessential To Kalon pedigree exposes itself on the palate with complex layers of creme de cassis, briar fruit, and spice box framed by well-integrated tannins. As big and rich as this wine is, it displays tremendous elegance and an almost supple quality. Generous tannins come across as smooth, dense and rich with a long, sweet finish.

WINEMAKING TECHNIQUES:

The fruit was harvested on October 11 and sorted at the winery before undergoing native yeast fermentation over 19 days. After pressing, the wine experienced full malolactic fermentation in barrel. We aged the wine in New Taransaud and Darnajou French Oak for 20 months.

FOOD PAIRINGS:

This is a versatile wine that can pair with a range of foods such as herb marinated lamb or oak plank grilled salmon.

BARRELS: 100% New French Oak

ALCOHOL: 15.5%

BLEND: 100% Cabernet Sauvignon

ACIDITY: 0.61g/100ml

MALOLACTIC FERMENTATION: 100%

pH: 3.75