



AVA *Knights Valley*

VINEYARD *Knights Bridge Estate Vineyard*

BLOCK *2A*

VARIETY *100% Chardonnay*

CLONES *4, 5, 8*

SOIL *White-ash tuff loam*

HARVEST DATE *September 22, 2021*

COOPERAGE *10 months in 100% new French Oak*

ALCOHOL *14.5%*

PH *3.8*

TA *5.9 g/L*

BOTTLING DATE *July 25, 2022*

RELEASE DATE *March 1, 2023*

CELLARING *Drink now through 2036*

Knights Bridge

2021 CHARDONNAY

EAST BLOCK, KNIGHTS VALLEY, SONOMA

VINTAGE

The 2021 growing season began cooler than usual with occasional light rains, bringing budbreak slightly later than expected. Spring and summer were mostly dry, but without the long, lingering heatwaves of recent years, allowing fruit to ripen at a normal rate. Higher temperatures in the late summer and early fall brought an earlier and faster harvest to ensure all fruit was picked at optimum ripeness. Crop yields were lighter than average, but with intense flavor profiles and outstanding quality.

WINEMAKING

Fruit from the east-facing section of Block 2 was hand-picked in the early morning hours of September 22. The grapes were gently pressed and settled, then racked to 100% new French oak barrels for fermentation at cool temperatures. Once primary fermentation was complete, the wine remained in barrel ten 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

East Block Chardonnay unfolds slowly in the glass, revealing a different angle at each sip. Inviting aromas of white peach, mirabelle white plum and ginger spice are seamlessly interwoven and followed with an entry showing white peach, apricot, graham cracker and crème brûlée. There is an intricate harmony of flavor front to back, leading to a lingering finish of ripe white peach in summertime. Enjoy now through 2036.

FOOD

East Block Chardonnay is a vineyard block with a singular character and personality that exudes richness and finesse, making it an ideal complement to seafood and lighter meat dishes. Try pairing with roasted pork tenderloin, veal stew in béchamel sauce (Blanquette de Veau), or firm white fish like halibut or sea bass steamed en papillote with fresh ginger.

KNIGHTS BRIDGE WINERY

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