

# Knights Bridge



## 2023 Chardonnay EAST BLOCK

KNIGHTS BRIDGE ESTATE VINEYARD  
KNIGHTS VALLEY

AVA Knights Valley

VARIETY 100% Chardonnay

HARVEST DATE October 11, 2023

AGING 12 months, 42% new French oak,  
28% neutral French oak, 30% stainless steel

COOPERAGE Remond

ALCOHOL 14.1% PH 3.5 TA 7.1 g/L

BOTTLING DATE December 18, 2024

RELEASE DATE April 1, 2025

CASES 192

CELLARING Drink now through 2033

### VINEYARD BLOCK DETAIL




BLOCK	ELEVATION	ASPECT	VARIETAL	SOIL	TRELLIS	CLONE	VINES	ACRES	SPACING	PLANTED
2A	450 ft	NE	Chardonnay	Luna	VSP	548	2,427	1.63	6.5 x 4.5	2012

### 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 2A was hand-picked in the early morning hours of October 11. Gently pressed and fermented naturally, 70% of the blend is then aged exclusively in Remond barrels, 42% new and 28% neutral, spending extended time on lees to develop depth and character, while the remaining 30% of the blend is aged in stainless steel for vibrant flavors and bright acidity.

**VINEYARD** Grown in the coldest section of our vineyard, this wine is shaped by the biting winds descending from the 4,500-foot peak of Mount St. Helena, the cooling coastal fogs that blanket the block most days during the growing season, and the ancient eroded volcanic Luna soils. With its low elevation and naturally slow ripening, Block 2A is the last to be harvested each year.

