

2021 Haggerty Road Red Blend

KNIGHTS BRIDGE ESTATE VINEYARD KNIGHTS VALLEY



AVA Knights Valley

VARIETIES 36% Cabernet Sauvignon, 26% Malbec, 25% Cabernet Franc, 13% Merlot

BLOCKS 16, B8, 3A, 3B, 10D, 15

ELEVATION 450 - 600 feet

SOILS Laniger

CLONES 214, 595, VCR-I, I5 (181), 7, 169

HARVEST DATES September 29 - October 15, 2021

AGING 20 months, 50% new French Oak

COOPERAGE Allier, Nevers, Vosges, Fontainbleau

ALCOHOL 14.5%

PH 3.88

TA 3.9 g/L

BOTTLING DATE July 25, 2023

RELEASE DATE July I, 2024

CASES 392

CELLARING Drink now through 2040



VINTAGE

The 202I 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

The fruit for the Knights Bridge Haggerty Road comes from blocks 16 (Cabernet Franc, Clone 214), B8 (Malbec, Clone 595), 3A and 3B (Merlot, Clones VCR I and 15 [181]) and 10D and 15 (Cabernet Sauvignon, Clones 7 and 169) on the estate vineyard. Harvested in the early morning hours from September 29 to October 15, the fruit was rigorously hand sorted, de-stemmed and cold soaked for 24 hours. It remained on the skins for 2I days, then was gently drained to 70% new and 30% neutral French oak barrels for 20 months. Haggerty Road is a gem in our portfolio of red wines. It has all the allure of a right bank Bordeaux featuring Cabernet Franc and Merlot, with Cabernet Sauvignon and Malbec as the supporting cast. The beautiful plum fruit of Merlot and the multi-dimensional Cabernet Franc really shine here making this delicious and satisfying.

ACCOLADES

93 James Suckling