

Knights Bridge

2022 Chardonnay

EAST BLOCK

KNIGHTS BRIDGE ESTATE VINEYARD
KNIGHTS VALLEY



AVA Knights Valley

VARIETY 100% Chardonnay

BLOCK 2A

ELEVATION 450 feet

SOIL Luna

CLONE 548

HARVEST DATE September 26, 2022

AGING 16 months, 100% new French Oak

COOPERAGE Remond

ALCOHOL 14.5%

PH 3.77

TA 6.25 g/L

BOTTLING DATE January 24, 2024

RELEASE DATE April 1, 2024

CASES 93

CELLARING Drink now through 2037



VINTAGE

The 2022 growing season delivered a lighter than average crop with smaller berry and cluster sizes of stellar quality. Winter rains led to earlier than typical bud break and were followed by successful fruit set in spring. Mild temperatures through most of summer allowed fruit to ripen at a moderate pace and develop ideal flavors. A heat wave in early September brought an earlier and faster harvest to ensure all fruit was picked at optimum ripeness.

WINEMAKING

Hit by the cold, ripping winds moving southwest from Mt. St. Helena, Block 2A is located in the coldest section of our estate vineyard. Coastal fogs from San Pablo Bay, Russian River, and the Pacific Ocean flow in and hover over the top of this low elevation block in the morning during most days of the growing season. Often the last block of Chardonnay that is harvested, the fruit was hand-picked in the early morning hours of September 26. The grapes were gently pressed and settled, then racked to 100% new Remond French oak barrels for native yeast fermentation at cool temperatures. Once primary fermentation was complete, the wine had an extended *élevage* of 16 months on fine lees, with gentle biweekly stirring after the secondary malolactic fermentation completed, adding complexity, richness, and finesse to the finished wine.