

Knights Bridge

2022 Chardonnay

PONT DE CHEVALIER

KNIGHTS BRIDGE ESTATE VINEYARD
KNIGHTS VALLEY



AVA Knights Valley

VARIETY 100% Chardonnay

BLOCK 2B

ELEVATION 450 feet

SOIL Luna

CLONE 4

HARVEST DATE September 9, 2022

AGING 16 months, 73% concrete, 12% stainless steel, 15% neutral French Oak

ALCOHOL 13%

PH 3.7

TA 6.7 g/L

BOTTLING DATE January 14, 2024

RELEASE DATE April 1, 2024

CASES 163

CELLARING Drink now through 2036



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 2B is located in the coolest 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. Fruit was hand-picked in the early morning hours of September 9. The grapes were gently pressed and settled, then aged in 73% concrete eggs to develop texture and balance while preserving vibrancy and minerality, with the remaining fruit aged in a mix of stainless steel and neutral French oak for 16 months. Reminiscent of wines from Chablis, this wine delivers the energy of the vineyard in the glass.

WINEMAKING

Hit by the cold winds ripping from 4000 ft. elevation over from Mt. St. Helena, this wine is grown in the coldest section of our vineyard. Coastal fogs from San Pablo, Russian River, and Mendocino sits in and lays over the top of this low elevation block for the better half of most days during the growing season. From the vineyard this wine is in bottle it lives it's life in concrete to flesh out the texture and balance the the fresh, vibrant nature with a beautiful drawn out texture and eminent minerality. Reminiscent of wines out Chablis with no new french oak letting the liveliness of the vineyard come to life in the glass.

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. Fruit was hand-picked in the early morning hours of September 9. The grapes were gently pressed and settled, then aged in 73% concrete to develop texture and balance while preserving vibrancy and minerality, with the remaining fruit aged in a mix of stainless steel and neutral French oak for 16 months. Reminiscent of wines from Chablis, this wine delivers the liveliness of the vineyard in the glass.