

KB

BY KNIGHTS BRIDGE

2023 CHARDONNAY

SONOMA COUNTY

VINTAGE

The 2023 growing season began with plentiful winter rains that revitalized the soils and encouraged canopy growth. Vines were slow to start due to the cooler temperatures, but wet soils brought extra canopy growth during the late spring and summer and led to higher yields at harvest. Picking began a little later than usual and the vintage delivered fruit with intense flavors and vibrant acidity.

WINEMAKING

Grapes are hand-harvested from cooler pockets of Sonoma County to preserve their natural acidity and vibrant flavors. The wine undergoes barrel fermentation in 70% neutral French oak, adding subtle complexity without overwhelming the fruit character, while the remaining 30% is fermented in stainless steel to maintain crispness. Partial malolactic fermentation (40%) is employed to create a creamy texture without sacrificing the fresh and lively profile.

TASTING

The 2023 Chardonnay showcases a finely balanced acidity and textured mouthfeel. Aged in a mix of neutral French oak and stainless steel, the wine reveals enticing aromas of beeswax, lemon zest, and wet stone. The palate is lively and energetic yet generous from partial malolactic fermentation, and features flavors of yuzu, acacia honey, and freshly baked shortbread. This Chardonnay is light, versatile, and perfect for enjoyment in any season.

AVA Sonoma County

PH 3.4

VARIETY 100% Chardonnay

ALCOHOL 14.0%

HARVEST DATE September 20-25, 2023

BOTTLING DATE April 2, 2024

BARREL AGING 8 months, 70% neutral French oak, 30% stainless steel

RELEASE DATE August 1, 2024

TA 6.9 g/L

