



#### 1 BRAND

Name under which a wine is marketed.

#### 2 VINTAGE

The vintage date requires that 95% of the wine comes from grapes grown in the year stated.

#### 3 VARIETAL

This designation on the label requires that at least 75% of the grapes come from the stated variety. If two or more varietals are stated, they must be listed in descending order with percentages totaling 100%.

#### 4 APPELLATION

The American Viticultural Area (AVA) statement requires that at least 85% of the wine comes from grapes grown within the named viticultural area, which is a legally defined geographical place.

#### 5 MANDATORY STATEMENT

*Estate Grown, Produced and Bottled by* requires that 100% of the wine comes from grapes grown on land owned or controlled by the winery, and all winemaking processes, including crushing, fermenting, finishing, aging, processing, and bottling must be completed on the bottling winery's

premises. *Produced and Bottled by* means that the wine may come from purchased grapes and/or that the wine was made in a separate facility. *Celled and Bottled by* means that the winery blended or finished the wine, but it is most likely purchased bulk wine.

#### 6 GOVERNMENT WARNING

The Government Warning is required in this form on all wine labels.

#### 7 SULFITE DECLARATION

Required on any wine that contains 10 or more parts per million (ppm) sulfur dioxide.

#### 8 ALCOHOL

Alcoholic content is stated in terms of percentage of alcohol by volume, however, wineries are allowed plus or minus 1.5% tolerance if the wine has an alcohol content of 14% or less. So, a wine that states 12.5% alcohol could be as high as 14%. The tolerance is 1% for wines over 14%.

#### NET CONTENTS

Volume must be stated in the metric system and for Knights Bridge wines, our volume is blown into the glass, so it does not appear on our labels.



## NATURAL WINE, ORGANIC FARMING, SUSTAINABLE BUSINESS

What is a natural wine? While there is no exact set standard, a wine is generally considered natural if it is made solely from grapes. Winemakers influence wine in many ways, from altering its flavor and appearance through conventional fining and filtering, to using flavor and color enhancements, to the choice of aging vessel. At Knights Bridge Winery, our approach to making natural wine means embracing minimal intervention, viticulture without herbicides and pesticides and winemaking without the additives permitted in the U.S. We also use native yeast fermentation and focus on freshness, terroir and pure varietal expression.

The Knights Bridge Winery approach to sustainability is holistic, ongoing, quality-focused and evolving, and it encompasses every aspect of the business. As stewards of our estate, we consider not only our environmental impact, but economic and social implications as well. We recognize the synergy of all these factors and how they contribute to building a business that will be sustainable for generations. Proprietors Kelley and Jim Bailey are making decisions today to ensure that their grandchildren and beyond can continue farming and caretaking this beautiful place. This view of sustainability is what drives our focus, investment, and effort.

### ESTATE HEALTH

The vineyard was officially certified organic by CCOF with the 2024 vintage, contributing to a healthy estate that includes wildlife, native grasses and trees, beneficial insects, and diverse fungi.

### WEST BLOCK CHARDONNAY TULIPS

Planted in 1991, our West Block Chardonnay employs an innovative stake trellis system that allows us to head-prune and dry-farm, ensuring airflow and shade with a perfectly uniform canopy, as well as reduced risk of disease.

### VINEYARD SUSTAINABILITY

Regenerative agriculture sequesters approximately 6,000 tons of CO<sub>2</sub> annually on the estate and water use is reduced through longer intervals of precise irrigation utilizing neutron probes, double poly drip system, as well as cane pruning and cover crops that are planted in sync with the needs of each block.

### WATER CONSERVATION

Water use at the winery averages 60% less than a typical American home and our Cloacina harvests grey water for all non-potable uses. We employ high tech methods such as UV light to sanitize barrels and tanks and low-tech practices, such as planning workflow for the most efficient use of water.

### WINERY ARCHITECTURE

Cave construction is highly efficient, sustainable, and low maintenance for generations and the new winery location minimized impact with slope, mountain, and cave all converging perfectly.

### PEOPLE

We support dozens of community-based non-profits and endeavor to create a more sustainable and supportive work environment for our Knights Bridge team.



CANE PRUNING IN BLOCK 9B  
PROTECTS AGAINST DISEASE



WEST BLOCK CHARDONNAY TULIPS



BIRD BOX IN UNPLANTED WILDLIFE AREA