

Knights Bridge



2022 Haggerty Road RED BLEND

KNIGHTS BRIDGE ESTATE VINEYARD
KNIGHTS VALLEY

AVA Knights Valley

VARIETIES 63% Merlot, 20% Malbec, 7% Cabernet Franc,
5% Cabernet Sauvignon, 5% Petit Verdot

HARVEST DATES September 22 - October 24, 2022

AGING 20 months, 50% new French oak,
50% neutral French oak

COOPERAGE Darnajou, Taransaud

ALCOHOL 14.5% PH 3.9 TA 5.8 g/L

BOTTLING DATE July 16, 2024

RELEASE DATE November 1, 2025

CASES 1,032

CELLARING Drink now through 2041

VINEYARD BLOCK DETAIL

BLOCK	ELEVATION	ASPECT	VARIETAL	SOIL	TRELLIS	CLONE(S)	VINES	ACRES	SPACING	PLANTED
B-2	500 ft	N/NE	Malbec	Goulding	VSP	595	2,338	3.91	10 x 7	1997
B-8	450 ft	NE	Malbec	Luna	VSP	595	1,288	1.5	10 x 5	1995
3A	450 ft	NE	Merlot	Los Robles	VSP	VCR-1	1,702	1.14	6.5 x 4.5	2012
3B	450 ft	NE	Merlot	Los Robles	VSP	15 (181)	1,078	.72	6.5 x 4.5	2012
B-3	450 ft	N/NE	Merlot	Lost Robles	VSP	Bear Flats	3,205	3.92	10 x 5	1997
16	500 ft	NE	Cabernet Franc	Laniger	VSP	214	1,445	.93	7 x 4	2009
15	550 ft	NW	Cabernet Sauvignon	Laniger	VSP	169	4,252	2.73	7 x 4	2009
17A	550 ft	N/NE	Petit Verdot	Laniger	VSP	400	1,496	.96	7 x 4	2009

ACCOLADES

93 Decanter | 92 Wine Advocate

VINTAGE The 2022 growing season delivered a lighter than average crop with smaller berries 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.

MONTHLY AVERAGE HIGH/LOW TEMPERATURES AND RAINFALL

	JAN	FEB	MAR	APR	MAY	JUN	JUL	AUG	SEP	OCT	NOV	DEC
	64.4	70.1	71.0	71.3	79.4	88.2	92.1	94.3	92.2	81.8	65.5	56.1
	38.5	36.4	41.3	42.1	46.5	52.3	52.1	54.3	53.4	46.0	36.0	37.0
	0.0	0.0	0.1	0.1	0.0	0.0	0.0	0.0	0.0	0.0	0.1	0.3

WINEMAKING Harvested in the early morning hours from September 22 to October 24, the fruit was rigorously hand sorted, de-stemmed and cold soaked for 24 hours. It remained on the skins for 21 days, then was gently drained to 50% new and 50% neutral Darnajou and Taransaud French oak barrels for 20 months.

VINEYARD Sourced from blocks B-2, B-8, 3A, 3B, B-3, 16, 15 and 17A, ranging from 450 to 550 feet in elevation, the fruit for this red blend is grown in a mix of clay, gravelly and sandy loam soils. Malbec blocks B-2 and B-8 provide blue fruit and mineral notes, concentration and well-balanced acidity, Merlot blocks 3A, 3B and B-3 contribute dark brambly fruit and savory characters, Cabernet Sauvignon block 15 brings exotic spice accents and silky tannins, Cabernet Franc block 16 offers a lush mouthfeel and hints of black pepper, and Petit Verdot block 17A provides deep color and mouthfeel.

