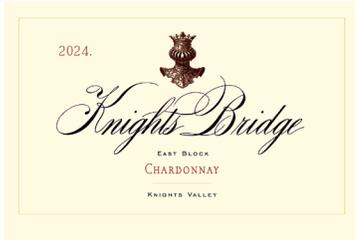


# Knights Bridge



## 2024 Chardonnay EAST BLOCK

KNIGHTS BRIDGE ESTATE VINEYARD  
KNIGHTS VALLEY

AVA Knights Valley

VARIETY 100% Chardonnay

HARVEST DATE September 6, 2024

AGING 12 months, 18% new French oak;  
3 months, 100% stainless steel

COOPERAGE Remond

ALCOHOL 13.1% PH 3.5 TA 7.7 g/L

BOTTLING DATE January 22, 2026

RELEASE DATE March 1, 2026

CASES 250

CELLARING Drink now through 2034

### VINEYARD BLOCK DETAIL

BLOCK	ELEVATION	ASPECT	VARIETAL	SOIL	TRELLIS	CLONE	VINES	ACRES	SPACING	PLANTED
2A	450 ft	NE	Chardonnay	Luna	VSP	548	2,427	1.63	6.5 x 4.5	2012

### ACCOLADES

92-94 Vinous

**VINTAGE** The 2024 growing season began with above average rains in winter, followed by an earlier budbreak and cool springtime. Summer brought high temperatures, reaching a peak in July. Harvest began slightly earlier than usual and the milder August and September months provided time for even ripening. The early abundance of water coupled with the summer's high temperatures delivered a vintage marked by concentrated flavors and distinctive character.

### MONTHLY AVERAGE HIGH/LOW TEMPERATURES AND RAINFALL

	JAN	FEB	MAR	APR	MAY	JUN	JUL	AUG	SEP	OCT	NOV	DEC
	59.9	51.7	64.4	53.0	83.0	93.9	101	96.3	94.5	88.3	65.4	60.6
	42.2	35.0	37.3	31.1	45.4	49.5	53.7	50.5	48.6	47.5	38.1	38.9
	0.35	0.36	0.15	0.02	0.04	0.0	0.0	0.0	0.0	0.02	0.60	0.30

**WINEMAKING** Fruit from Block 2A was hand-picked in the early morning hours of September 6. Gently pressed and fermented naturally, the blend is then aged exclusively in Remond barrels, 18% new, spending extended time on lees to develop depth and character. After time in barrel, the blend is aged in stainless steel for vibrant flavors and bright acidity.

**VINEYARD** Grown in the coldest section of our vineyard, this wine is shaped by the biting winds descending from the 4,500-foot peak of Mount St. Helena, the cooling coastal fogs that blanket the block most days during the growing season, and the ancient eroded volcanic Luna soils. With its low elevation and naturally slow ripening, Block 2A is the last to be harvested each year.

