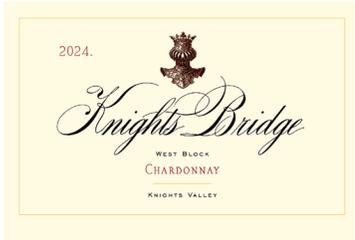


Knights Bridge



2024 Chardonnay

WEST BLOCK

KNIGHTS BRIDGE ESTATE VINEYARD
KNIGHTS VALLEY

AVA Knights Valley

VARIETY 100% Chardonnay

HARVEST DATE September 19, 2024

AGING 12 months, 25% new French oak;
3 months, stainless steel

COOPERAGE Sirugue, François Frères

ALCOHOL 13.0% PH 3.5 TA 7.3 g/L

BOTTLING DATE January 22, 2026

RELEASE DATE March 1, 2026

CASES 600

CELLARING Drink now through 2034

VINEYARD BLOCK DETAIL

BLOCK	ELEVATION	ASPECT	VARIETAL	SOIL	TRELLIS	CLONE(S)	VINES	ACRES	SPACING	PLANTED
8	450 ft	NW	Chardonnay	Los Robles	Goblet Tulip	4 & 5	3,710	5.11	10 x 6	1991

ACCOLADES

93-95 *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 8 was hand-picked in the early morning hours of September 19. Gently pressed and fermented naturally, the blend was then aged in Sirugue and François Frères barrels, 25% new. Extended *élevage* on lees has shaped a wine of extraordinary depth and finesse. After time in barrel, the wine was moved to 100% stainless steel to preserve vibrant flavors and bright acidity.

VINEYARD Sourced from the historic West Block, this Chardonnay is grown in deep volcanic, gravelly clay loam soils at mid-elevation on the warmer western side of our estate. The 35-year-old vines, dry farmed and goblet trained, achieve remarkable balance and concentration, allowing for full flavor development while preserving freshness.

