

Knights Bridge



2024 Sauvignon Blanc

PONT DE CHEVALIER

KNIGHTS BRIDGE ESTATE VINEYARD
KNIGHTS VALLEY

AVA Knights Valley

VARIETY 100% Sauvignon Blanc

HARVEST DATES August 23-26, 2024

AGING 9 months, 50% concrete eggs, 25% French oak barriques (12% new), 25% stainless steel eggs; 1 month, 100% stainless steel eggs

COOPERAGE Ermitage, Baron, and Taransaud

ALCOHOL 13.2% PH 3.1 TA 6.7 g/L

BOTTLING DATE May 13, 2025

RELEASE DATE February 1, 2026

CASES 708

CELLARING Drink now through 2029

VINEYARD BLOCK DETAIL

BLOCK	ELEVATION	ASPECT	VARIETAL	SOIL	TRELLIS	CLONE	VINES	ACRES	SPACING	PLANTED
6A	450 ft	E/NE	Sauvignon Blanc	Los Robles	VSP	I	2,474	1.66	6.5 x 4.5	2013
B-10	450 ft	E/NE	Sauvignon Blanc	Luna	GDC	30-Musque	2,414	2.5	10 x 5	1997

ACCOLADES

94 James Suckling | 93 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 After a long press, the juice was settled overnight before undergoing native fermentation. It was then aged for nine months in a blend of vessels: 50% custom-made concrete eggs, 25% stainless steel eggs, and 25% French oak barriques (12% new). Concrete imparts a tactile mineral depth and quiet power, stainless steel keeps the wine bright and lifted, and oak lends a whisper of texture and soft spice. The result is a finely tuned Sauvignon Blanc that balances linear precision with subtle richness and graceful vibrancy.

VINEYARD Sourced from two estate parcels rooted in clay loam soils underneath the fogline on our property, this vintage includes a portion of old vine Musqué clone from Block B-10, bringing lifted aromatics and texture. On the palate, Block 6A contributes precision and minerality, with electric citrus—Meyer lemon, finger lime, and grapefruit peel—wrapped in cool tones of oyster shell and wet stone.

