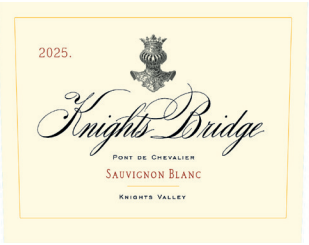
Knights Bridge



2025 Sauvignon Blanc

Pont de Chevalier

Knights Bridge Estate Vineyard
Knights Valley

AVA Knights Valley

VARIETY 100% Sauvignon Blanc

HARVEST DATES August 27-September 4, 2025

AGING 8 months, 44% stainless steel (13% Egginox), 43% concrete eggs, 7% new French oak (500L), 6% neutral French oak (225L); 1 month, 100% stainless steel eggs

COOPERAGE Ermitage, Baron, Taransaud

ALCOHOL 13.3% PH 3.1 TA 7.3 g/L

BOTTLING DATE May 1, 2026

RELEASE DATE November 1, 2026

CASES 2,380

CELLARING Drink now through 2030

VINTAGE The 2025 growing season was notably cool and even, and we saw abundant winter rainfall and very little frost. Mild spring and summer temperatures without significant heatwaves allowed the fruit to ripen slowly and evenly. Cooler evenings through late summer helped preserve natural acidity and freshness. October rains accelerated the broader regional harvest, while yields remained healthy. The season delivered wines of remarkable precision, vibrant energy, and clarity of expression.

MONTHLY AVERAGE HIGH/LOW TEMPERATURES AND RAINFALL

	JAN	FEB	MAR	APR	MAY	JUN	JUL	AUG	SEP	OCT	NOV	DEC
	65.3	63.6	65	72.6	84.3	88.7	89.4	96.1	87.6	75.4	66.8	59.7
	34.3	36.8	39	41.9	45	47.5	50.9	51	52.9	46.5	43.9	39.2
	0.04	0.51	0.19	0.03	0.0	0.0	0.0	0.0	0.02	0.06	0.12	0.15

WINEMAKING After a long press, the juice was settled overnight before undergoing native fermentation. The wine was then aged for eight months in a blend of vessels: 44% stainless steel (including 13% Egginox), 43% concrete eggs, and 13% French oak (7% new, 500L puncheons; 6% seasoned, 225L barrels), followed by one month in 100% stainless steel eggs. Concrete lends shape and texture, stainless steel preserves freshness and vibrancy, and seasoned oak contributes subtle breadth without overshadowing the wine's natural character. The result is a finely textured Sauvignon Blanc that balances freshness and energy with graceful complexity.

VINEYARD A cool-year expression of Knights Valley Sauvignon Blanc, this vintage captures the clarity, tension, and freshness of the season. Predominantly sourced from old-vine Blocks 38 and 39, the wine opens with lifted notes of lime zest, white citrus, and a delicate matcha-like savoriness. On the palate, Blocks 6 and 7 contribute grapefruit and citrus peel which unfolds over a cool mineral foundation of wet stone, with an ozone-like freshness. Precise and beautifully composed, the wine carries its vibrant acidity through a long, mouthwatering finish.

VINEYARD BLOCK DETAIL

BLOCK	ELEVATION	ASPECT	VARIETAL	SOIL	TRELLIS	CLONE	VINES	ACRES	SPACING	PLANTED
5	475 ft	NE	Sauvignon Blanc	Goulding	VSP	18	1,605	1.08	6.5 x 4.5	2022
6A	450 ft	E/NE	Sauvignon Blanc	Los Robles	VSP	1	2,474	1.66	6.5 x 4.5	2013
6B	450 ft	E/NE	Sauvignon Blanc	Los Robles	VSP	30-Musque	2,480	1.67	6.5 x 4.5	2013
7A	450 ft	NE	Sauvignon Blanc	Los Robles	VSP	27-Musque	1,408	.94	6.5 x 4.5	2022
38	450 ft	NE	Sauvignon Blanc	Luna	VSP	1	1,363	1.76	10 x 5	1995
39	450 ft	E/NE	Sauvignon Blanc	Luna	GDC	30-Musque	2,414	2.5	10 x 5	1997

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