

2013 Knights Bridge Cabernet Sauvignon To Kalon

The original To Kalon Vineyard dates back to the late 1860's and is fabled in the history of Napa Valley grape-growing. Named for the Greek translation of "the highest beauty," today the Beckstoffer To Kalon Vineyard consistently produces round, rich fruit. In 2013, the epic growing conditions surpassed those of 2012, offering grapes that were even more dense and concentrated, with optimum ripeness and flavor expression.

Harvested in the pre-dawn hours of September 30, the grapes were brought to the winery cold. The clusters were de-stemmed into stainless steel tanks for a 24-hour cold soak prior to starting fermentation. The fruit was fermented for two weeks, pressed and then aged in 85% new Darnajou and Taransaud French oak barrels. After aging for 22 months, the wine was bottled unfinned and unfiltered prior to cellaring for an additional 15 months.

Our 2013 Knights Bridge To Kalon fills the senses with notes of baking spices, dried cherry and red currant, cocoa powder, violets and cedar. The wine expands on the palate with great middle-mouth richness typical of Napa Valley fruit with lingering notes of sweet dark fruits, coffee, and hints of spice. This big wine pairs nicely with espresso braised short-ribs atop a bed of polenta, or a hearty Portobello and gorgonzola risotto.

*100% Cabernet Sauvignon | Alcohol 15% | 400 cases produced
\$150 / 750ml bottle ~ \$1800 / case of 12*

