



AVA *Knights Valley*

VINEYARD *Knights Bridge Estate Vineyard*

BLOCKS *3B, 10, 13, 14, 15, 16, 17*

VARIETIES *90% Cabernet Sauvignon
4% Merlot, 4% Petit Verdot,
2% Cabernet Franc*

CLONES *15 (181), See, 4, 6, 7, 8, 169,
214, 400*

HARVEST DATE *October 15, 2019*

COOPERAGE *80% new French Oak,
Vosges, Fontainbleau, central France*

MONTHS IN BARREL *20*

ALCOHOL *14.5%*

PH *3.79*

TA *6.0 g/L*

BOTTLING DATE *July 21, 2021*

RELEASE DATE *August 1, 2022*

CELLARING *Enjoy now through 2040*

Knights Bridge

2019 CABERNET SAUVIGNON KNIGHTS VALLEY

VINTAGE

The 2019 winegrowing season brought a record rainfall in winter, providing abundant groundwater for flowering. Spring followed with cool temperatures that allowed the grapes to mature gradually, supporting full flavors, fresh acidity, and superb balance. Summer was mild, with a brief heat spike that created the right amount of vine stress leading into the start of harvest in mid-August. In Knights Valley 2019 delivered light- to normal-size yields of outstanding fruit.

WINEMAKING

The fruit for the Knights Bridge Cabernet Sauvignon comes from multiple blocks on the estate vineyard, which are planted to clones 15 (181), See, 4, 6, 7, 8, 169, 214 and 400. Winemaker Douglas Danielak has a lot to choose from, as the site, with its multiple blocks, elevations, facings, and diverse soils, is a singular property within the Knights Valley Appellation that allows for a compelling range of wines. Harvested in the early morning hours on October 15, the fruit was sorted, de-stemmed and cold soaked for 24 hours, fermented on the skins for 20 days, then aged for 20 months in 80% new French oak from the Vosges, Fontainbleau, and central France forests.

TASTING

The 2019 Knights Bridge showcases the finesse and varietal intensity that defines the Cabernet Sauvignon of its vintage. It opens with an ethereal bouquet of cassis and Madagascar chocolate, with top notes of lavender blossom. The middle palate is pliant, full, and elegant, showing off the cooler climate of Knights Valley. This beauty will reward tasters now, yet reveal more complex layers in the next 10-20 years.

FOOD

This wine pairs beautifully with hearty meat dishes. Enjoy with a grilled New York steak and herb butter or roasted lamb chops with a red wine reduction. For a vegetarian option, try with a truffle or chanterelle mushroom risotto.

KNIGHTS BRIDGE WINERY

1 373 LINCOLN AVENUE, CALISTOGA, CA 94515

707.341.3391 | KNIGHTSBRIDGEWINERY.COM