



Knights Bridge

2021 PONT DE CHEVALIER SAUVIGNON BLANC

KNIGHTS VALLEY, SONOMA

VINTAGE

The 2021 growing season began cooler than usual with occasional light rains, bringing budbreak slightly later than expected. Spring and summer were mostly dry, but without the long, lingering heatwaves of recent years, allowing fruit to ripen at a normal rate. Higher temperatures in the late summer and early fall brought an earlier and faster harvest in order to pick all of the fruit at optimum ripeness. Crop yields were lighter to average, but with intense flavor profiles and outstanding quality.

WINEMAKING

The grapes were hand-picked in the pre-dawn hours of September 23 and delicately pressed to preserve their broad range of aromatics and sense of peak freshness. The juice was cold settled for 48 hours to achieve clarity then racked clean to stainless steel for slow fermentation at cold temperatures to ensure bright, varietal character. Malolactic fermentation was inhibited and the finished wine aged for six months in 62% concrete, 18% stainless steel and 20% new French oak barrels prior to bottling.

TASTING

Made in a Bordeaux style, the Pont de Chevalier Sauvignon Blanc delivers typical energy of the varietal while displaying uncommon richness and a dazzling range of flavor. Classic aromas of Meyer lemon and madeleine cookies are followed by a full, replete palate with flavors of citrus, apricot, and wild mint that last into the finish. Drink now or hold until 2026.

FOOD

The 2021 vintage is a wine for all seasons. In spring, pair with linguine in a creamy sauce of blue cheese, asparagus and mushroom. For summer, enjoy at a beach clambake. In fall, try it with grilled vegetables or chicken in tarragon sauce. During winter holidays, it is a perfect accompaniment to fresh shellfish.

AVA *Knights Valley*

VINEYARD *Knights Bridge Estate Vineyard*

BLOCKS *4A, 4B, 6A*

VARIETY *100% Sauvignon Blanc*

CLONES *Musque, Clone 1*

SOILS *Red clay loam, white alluvial*

HARVEST DATE *September 23, 2021*

COOPERAGE *6 months in 60% concrete,
20% new French oak, 18% stainless steel*

ALCOHOL *14.5%*

PH *3.5*

TA *6.0 g/L*

BOTTLING DATE *March 29, 2022*

RELEASE DATE *September 1, 2022*

CELLARING *Drink now through 2026*

KNIGHTS BRIDGE WINERY

1 373 LINCOLN AVENUE, CALISTOGA, CA 94515

707.341.3391 | KNIGHTSBRIDGEWINERY.COM