



# Pont de Chevalier

2006

CABERNET SAUVIGNON

KNIGHTS VALLEY

**WINEMAKER:**  
Douglas Danielak

**APPELLATION:**  
Knights Valley

**VINEYARD:**  
Knights Bridge

**AGE OF VINES:**  
16 Years

**HARVEST DATE:**  
October 27, 2006

**BOTTLING DATE:**  
May 6, 2008

**RELEASE DATE:**  
Fall 2009

**CASES PRODUCED:**  
100

**PRICE PER BOTTLE:**  
\$95

Our Estate Cabernet Sauvignon comes from three distinct blocks composed of three soil types: volcanic-ash tufa, rhyolitic volcanic soils, and iron rich alluvials. Because of these rocky volcanic soils, the vines produce intensely colored fruit with dark fruit flavors.

#### WINEMAKER'S TASTING NOTES:

Saturated ruby color with a tinge of purple, the wine reveals a gorgeous bouquet of violets, lavender, blackcurrant, and black cherry. The oak aging adds nuances of cedar, tobacco, sweet vanilla and minerality. This wine's vibrant flavors and aromas with soft, round tannins make it approachable now.

#### WINEMAKING TECHNIQUES:

Clusters were destemmed and cold soaked for 48 hours before going through fermentation. The wine was aged in 100% French Oak for 19 months.

#### FOOD PAIRINGS:

Grilled herb encrusted lamb loin with potatoes cassulet is an ideal match for this luscious mountainside Cabernet. For something a bit different, try a soy-molasses glaze with your lamb. After dinner, chocolate fondue with wine-soaked black cherries makes a beautifully delicious dessert pairing.

**BARRELS:** New French Oak

**ALCOHOL:** 15.5%

**BLEND:** 100% Cabernet Sauvignon

**ACIDITY:** 0.49g/100ml

**MALOLACTIC FERMENTATION:** 100%

**pH:** 3.91