



# Pont de Chevalier

2007

CABERNET SAUVIGNON

TO KALON

**WINEMAKER:**  
Douglas Danielak

**APPELLATION:**  
Napa Valley

**VINEYARD:**  
Beckstoffer To Kalon

**AGE OF VINES:**  
12 Years

**HARVEST DATE:**  
October 1, 2007

**BOTTLING DATE:**  
September 16, 2009

**RELEASE DATE:**  
TBD

**CASES PRODUCED:**  
100

**PRICE PER BOTTLE:**  
\$110

The California Grand Cru of the new world, To Kalon (Greek for “highest beauty”) has produced many legendary wines of extraordinary terroir, including 100 point scores from Robert Parker. The fruit from Beckstoffer’s Oakville Bench estate contains several blocks of clones 4, 6 and 337. Planted in the mid 1990s, the clay loam of these blocks helps produce small, intensely concentrated clusters.

#### WINEMAKER’S TASTING NOTES:

We harvested early in this historic vineyard to preserve its underlying balance and harmony. The sweet aromas, ripe blackberry, and cedar are punctuated by vibrant acidity. We feel that harvesting at just the right moment when flavors, sugar, and acid are optimal we can capture the gracious and seamless quality of the exquisite To Kalon.

#### WINEMAKING TECHNIQUES:

The clusters were destemmed and whole berries were fermented in stainless steel tank. The wine was aged for 23 months in 100% new French oak.

#### FOOD PAIRINGS:

Pairs perfectly with herb-crusted lamb loin with terrine of potatoes and local haricot vert salad. For dessert, couple with chocolate soufflé cake with crème anglaise and fresh blackberries.

**BARRELS:** New French Oak

**ALCOHOL:** 15.5%

**BLEND:** 100% Cabernet Sauvignon

**ACIDITY:** 0.68g/100ml

**MALOLACTIC FERMENTATION:** 100%

**pH:** 3.68