



# Pont de Chevalier

2008  
CHARDONNAY  
KNIGHTS VALLEY

**WINEMAKER:**  
Douglas Danielak

**APPELLATION:**  
Knights Valley

**VINEYARD:**  
Knights Bridge

**AGE OF VINES:**  
17 Years

**HARVEST DATE:**  
September 19, 2008

**BOTTLING DATE:**  
June 2, 2009

**RELEASE DATE:**  
October 1, 2009

**CASES PRODUCED:**  
150

**PRICE PER BOTTLE:**  
\$45

Our Chardonnay is planted on alluvial soils that supplemented the near perfect weather that was textbook for Chardonnay production – cool mornings with fog, and warm day that allowed the grapes to ripen to an optimal sugar level while retaining their bright acid.

#### WINEMAKER'S TASTING NOTES:

The color is a straw gold with a slight green tinge. The fruit character is a compelling mix of lemon meringue, cream custard, nutmeg, orange blossom, and sweet vanilla. The taste mirrors the nose with a hint of toasty oak in the full and long finish and is smooth but balanced with a touch of minerality. The finished wine has elements of lemon custard, white flowers, butter cream, and delicate oak that make for an elegant wine.

#### WINEMAKING TECHNIQUES:

The grapes were picked in the early morning and whole clusters were gently pressed to settle out heavy lees. The juice was then transferred to new French oak barrels for fermentation. In order to accentuate the fruit aromas and minerality of the wine, malolactic fermentation was only partially completed.

#### FOOD PAIRINGS:

Enjoy this wine now through 2011 with scallops (St. Jacques) or fish in a light cream sauce. Pairs beautifully with a simple green salad, or a winter salad with grilled salmon, walnuts and a citrus vinaigrette.

**BARRELS:** 100% New French Oak

**ALCOHOL:** 14.5%

**BLEND:** 100% Chardonnay

**ACIDITY:** 0.74g/100ml

**MALOLACTIC FERMENTATION:** 25%

**pH:** 3.49