



Pont de Chevalier

2008

SAUVIGNON BLANC

KNIGHTS VALLEY

WINEMAKER:
Douglas Danielak

APPELLATION:
Knights Valley

VINEYARD:
Knights Bridge

AGE OF VINES:
12 Years

HARVEST DATE:
September 4, 2008

BOTTLING DATE:
February 3, 2009

RELEASE DATE:
July 2009

CASES PRODUCED:
250

PRICE PER BOTTLE:
\$40

Our unique mountain site allows us to harvest Sauvignon Blanc at optimal maturity of 23.5° brix while retaining vibrant acidity – just one of the keys to producing our wonderful Sauvignon Blanc.

WINEMAKER'S TASTING NOTES:

Optimal harvest conditions and use of neutral oak created a wine that is harmonious and delicious with subtle notes of fresh citrus, flower blossom, and lemon curd that carry on to a refreshing mineral finish.

WINEMAKING TECHNIQUES:

Initial fermentation was conducted in stainless steel tanks to 4° brix, and then allowed to complete fermentation in two-year old 'neutral' French oak barrels. The stainless fermentation allowed us to preserve varietal expression in both flavor and aroma, while the time in barrel added a creamy rich texture and just a suspicion of spice on the nose. In barrel the wine gained complexity, richness, and texture from contact with the yeast lees.

FOOD PAIRINGS:

Pairs perfectly with poultry or fresh grilled seafood, such as wild-caught Alaskan Halibut topped with a kaffir lime beurre blanc and lightly sautéed summer vegetables. For an elegant finish to dinner, enjoy with Humboldt fog goat cheese, artisan blue cheese, and apricots.

BARRELS: Stainless, Neutral French Oak **ALCOHOL:** 13.5%

BLEND: 100% Sauvignon Blanc **ACIDITY:** 0.84 g/100ml

MALOLACTIC FERMENTATION: 0% **pH:** 3.10