



## 2020 CUVÉE BLANC – KNIGHTS VALLEY



### VINTAGE

2020

### APPELLATION

Knights Valley, Sonoma County

### FERMENTATION

Whole Cluster Pressed, Stainless steel tank fermentation

### ALCOHOL

14.3%

### COOPERAGES

Stainless Steel Barrels and a combination of new and seasoned French oak barrels mainly: Taransaud, Francois Freres

### AGING

100% Stainless Steel with final four months neutral French Oak.  
80% Malolactic fermentation

### VARIETALS

88% Sauvignon Blanc / 12% Semillion  
100% Knights Valley  
100% Sonoma County

PH: 3.3 TA: 6.3 g/l

### CASES PRODUCED

240

### PRICE

\$44

## VINEYARDS & WINEMAKING

Our winemaker, Brian Graham, believes that the vineyard is absolutely the most critical factor when creating a wine. As he states, “For me, it’s the vineyard that creates the quality and uniqueness of a wine. Truly, it’s all about the vineyards.”

Situated on the picturesque eastern hillside of Knights Valley, the exposures in the vineyard give way to the ideal growing conditions for our Sauvignon Blanc and Semillon fruit. Here, very warm afternoons are sandwiched between cool early mornings and evenings influenced by breezes from the Pacific Ocean. This allows the berries to be smaller and more concentrated in flavor, giving way to a luscious and complex expression across the palate. Soils known as “Moon-Dust” are very fine, well-drained, rich and shallow soils consisting of alluvial, gravel, and volcanic ash and rock.

After picking in the early morning hours, the grapes were whole cluster pressed and transferred to a stainless steel tank. The juice was chilled to 50°F for 2 days and allowed to settle for an additional 48 hours – racking off the solids on the last day. The first 1/3 of the fermentation was carried out in stainless steel and then transferred to neutral French oak barrels. Once transferred, the primary and malolactic fermentations were completed. The wine was sur lie aged an additional six weeks and then allowed to rest for 9 months before bottling.

## WINEMAKER NOTES

On the nose, notes of chamomile, vibrant lemon citrus with hints of peach and grapefruit dominate. These exotic aromas lead seamlessly into a complex palate rich in minerality, refined acidity, and fruit flavors dominated by honeydew, crisp pear and stone fruits with hints of tropical fruits and mango. The textured finish is long and rounded with layers of flavor revealing the time it spent aging in French oak barrels.