



TA: 0.64 gm/100mL

PH: 3.43

ALCOHOL: 14.1%

BLEND: Pinot Noir.

CASE PRODUCTION:
1000

DUNDEE HILLS

2018 Erath Knight's Gambit Pinot Noir

VINTAGE NOTES

- Though the timing of bud break and bloom were consistent with long term averages, a rapid change to dryer and warmer conditions pushed the growing season 7-10 days ahead.
- Summer temperatures soared 8-10 degrees above normal and precipitation was one of the lowest on record.
- The excessive heat and dryness stressed the vines to a point to where they slowed their metabolism to conserve water, negating that early season 7-10 day head start.
- September cooled down to below average temperatures and with a few light precipitation events the vines returned to a state of incredible balance.

VINEYARD NOTES

- Planting at Knight's Gambit was initiated in 1988 with the most recent planting having been completed in 2018.
- The vineyard encompasses 30 acres ranging from 600 to 950 feet in elevation with predominately east to south-east facing exposures.
- The 30 acres is divided into sixteen blocks which play host to Pinot noir clones 115, 667, 777 and Pommard.

WINEMAKING NOTES

- Knight's Gambit consistently produces rich wines expressing flavors and aromas of fresh red to dark fruits, supple tannin and great acidity.
- Barrel Regime: 15 months, 100% French, 22% new.
- Grapes came from clones 115-39%, Pommard-31%, 777-30%.

RECOMMENDED FOOD PAIRINGS

- Pair with seared duck breast, mushroom risotto or Ahi tuna.

TASTING NOTES

Alluringly dark and dense with aromas of black plum, grilled meat, Mission fig and baking spice offer a seductive prelude. Flavors include dark plum, cherry, black-cap raspberry and English tea. Tannin is lithe and present contributing texture and balancing perfectly with subtle acidity.