



TA: 0.71 gm/100mL

PH: 3.41

ALCOHOL: 13.0%

BLEND: Pinot Noir.

CASE PRODUCTION:

1051

DUNDEE HILLS

2019 Knight's Gambit Pinot Noir

VINTAGE NOTES

- Though the timing of bud break and bloom were more consistent with long term averages, a rapid change to warmer weather in May told us we would be ahead of 2018.
- We experienced slightly cooler and dryer conditions which persisted until early September at which point the weather changed to cooler and wetter conditions.
- Of concern was that near harvest, wetter conditions increased the risk of damage to the fruit. Fortunately, October smiled on us turning out to be much dryer than normal.
- Fruit quality was exceptional. Excellent color, plush tannin and purity typify the reds and classic varietal character come forth in the whites.

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 fruits, supple tannin and complementary acidity.
- Grapes came from clones 115-68%, Pommard-14%, and 777-18%.
- Barrel Regime: 15 months, 100% French, 25% new.

RECOMMENDED FOOD PAIRINGS

- Enjoy with duck confit, pulled pork or trout amandine.

TASTING NOTES

Shimmering garnet in the glass, the bright hue matches the aromas of boysenberry, Bing cherry, and ripe fig. The smooth and silky palate is caressed by cherry cordial, mixed berries and tangy pomegranate. The lengthy finish is buoyed by high-tone, food friendly acidity and supple tannin.