



2015 CABERNET SAUVIGNON KNIGHTS CROWN KNIGHTS VALLEY

ARROWOOD

Our home vineyard and tasting room are located in the historic Sonoma Valley, a swath of land tucked between the Mayacamas and Sonoma Mountain ranges. While we source wines throughout Sonoma County, we have found three specific AVAs where Cabernet Sauvignon takes on its most powerful terroir-driven expressions: Sonoma, Knights and Alexander Valleys. By sourcing fruit from these three legendary locations, Arrowood wines showcase Sonoma County Cabernet Sauvignon at its very best.

KNIGHTS CROWN VINEYARD

Perched 500 feet above sea level, at the nexus of Alexander Valley, Chalk Hill and Knights Valley AVAs, Knights Crown offers an extraordinary vista of the valleys below. Planted in 1995, this 12.7-acre vineyard is accessible only by four-wheel drive vehicles. Trips up the mountain are often interrupted by longhorn bulls that stand like surly crossing guards as calves trot from one side of the gully to the other. Arrowood sources from a block known informally by our vineyard crew as “Encino,” the Spanish name for the regal oak tree that stands in the middle of the vine rows.

TASTING NOTES

This is the inaugural vintage of Knights Crown for Arrowood. The southwest-facing vineyard yields Cabernet Sauvignon with a deep purple hue and an exotic, vibrantly fruit-forward style. Characteristic of the Knights Valley region, offering violet, ripe blackberry, and fig on the nose along with the famed cocoa dust tannins. The lengthy barrel aging refines the texture, offering firm tannins and well-defined structure. Its explosive finish concludes with a spiciness that lingers, leaving your palate begging for one more sip.

TECHNICAL DATA

COMPOSITION
100% Cabernet Sauvignon

APPELLATION
Knights Valley

VINEYARD
Knights Crown Vineyard

WINEMAKING
Grapes underwent open top fermentation, followed by delayed malolactic fermentation in stainless steel. The wine was then pulled out of barrel after 18 months, blended and placed back into the original barrels, for an additional 14 months, for a total of 32 months in French oak (100% new barrels). Bottled unfiltered and unfiltered.

ALCOHOL 14.8%

PH 3.59

TOTAL ACIDITY 0.59 g/100 ml

CASES BOTTLED 93

WINEMAKER
Kristina Shideler