Once we have carefully selected the lots that make up the Checkerboard blend, we still have barrels remaining from these very same lots that were not included. A continued round of careful tasting and selection takes place and another blend is created - The Kings Row. Like Checkerboard, this wine highlights the distinct characteristics of our estate vineyards and their unique location. The vinification is carried out with exacting attention to detail. Each lot comes from its specific block and receives custom care towards the production of a wine special to that site.

- Checkerboard and Kings Row are both made from 100% estate grown fruit.
- All of the wines made at Checkerboard Estate are whole berry fermented from fruit that is hand sorted in the vineyard prior to harvest.
- Depending on the vintage and block, close to half of our fruit is fermented in new French oak 60 gallon barrels.
- Additionally, fermentation takes place in both Taransaud tapered oak casks and small tapered stainless steel tanks.
- The wines remain in barrel for approximately 24 months before they are bottled.

The 2009 Kings Row is a blend that is approximately 85% Cabernet Sauvignon (comprised of seven Cabernet clones), Petit Verdot is 7% of the blend, followed by 8% Merlot. Like the Checkerboard, it has rich, sweet tannins that are both bold, yet velvety and soft in texture. The bright acidity and ripe red fruit profile reflect the favorable growing conditions that were in the mid to high 80s for most of the summer. Other than a few heat spikes, the weather remained idyllic into the months of September and October allowing for full maturation of the tannins and a paced and selective harvesting schedule. The added percentage of Merlot that goes into The Kings Row blend gives it a sumptuous mouth feel and provides for an extremely enjoyable experience on the palate from early on. We are quite pleased with the 2009 and look forward to drinking it both now and well into the future.