

BLACK KITE

CELLARS



2013 PINOT NOIR SONOMA COAST SONOMA COUNTY

DATES

HARVEST: September 20, 2013 at 25.1 Brix

BOTTLING: August 2014

RELEASE: September 2015

GROWING CONDITIONS

A warm, dry winter led to early bud break, bloom and set. The superb growing season with consistent conditions gave the grapes plenty of hang time for maximum flavors along with sugar and acid balance.

WINEMAKING AND COOPERAGE

The grapes were harvested in the early morning hours and transported immediately to the winery, where they were cold soaked for 48 hours, inoculated with RC212 yeast and punched down three times daily. After fermentation, the wine rested 11 months in a mix of new (1/3) and one-year old French oak barrels from the Allier, Vosges, Tronçais and Bertranges forests.

TASTING NOTES

The most floral of this year's offerings, our 2013 Sonoma Coast Pinot Noir from the Glass House Vineyard shows the delicate high-toned fruit and great acidity that are signatures of cool-climate coastal sites. Beautifully balanced red fruit, cinnamon and clove notes expand on the bright palate, leading to the lovely, lifted finish. Enjoy upon release or cellar for up to 5-7 years.

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ALCOHOL
14.8%

PINOT NOIR CLONES
POMMARD, DIJON 667
AND 777

CASES PRODUCED
275

ACIDITY
TITRATABLE ACIDITY
0.61 g/L

PRICE
\$42/BOTTLE

PH
3.45