

BLACK KITE

CELLARS



2014 CHARDONNAY SOBERANES VINEYARD SANTA LUCIA HIGHLANDS

DATES

HARVEST: August 30th, 2014 at 24.2 Brix

BOTTLING: August 2015

RELEASE: February 2016

GROWING CONDITIONS

A mild winter and spring led to very early bud break, followed by a mild growing season that yielded phenomenal grapes. Yields and berry size were both smaller than normal, resulting in good tannins, concentration and color in our Pinot Noirs and incredible aromatics and bright flavors in our Chardonnays

WINEMAKING AND COOPERAGE

The grapes were harvested in the early morning hours and transported immediately to the winery, where they were cold pressed and cold settled overnight before being inoculated at a low rate with CY3079 Burgundian yeast. The wine was sur lie aged, underwent malolactic fermentation in the barrel and was aged for a total of 10 months in a mix of new (40%) and one-year old French oak barrels from the Allier, Vosges, Tronçais and Bertranges forests.

TASTING NOTES

Our 2014 Soberanes Chardonnay is a wonderful blend of substance and style, offering a lush, long mouthfeel braced by lovely, bright acidity. Alluring tangerine, golden apple and pear notes are joined on the palate by more honey and honeydew melon flavors than past vintages. Rich guava, almond and hazelnut notes make this the most Montrachet-like of our Chardonnays. The wine at release still has a youthful reserve that will benefit from a bit more time in bottle. Cellar for up to 5 years.

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ALCOHOL
14.3%

CHARDONNAY CLONE
WENTE

CASES PRODUCED
212

ACIDITY
TITRATABLE ACIDITY
0.60 g/L

PRICE
\$48/BOTTLE

PH
3.4