

# BLACK KITE

CELLARS

2014 CHARDONNAY  
GAP'S CROWN VINEYARD  
SONOMA COAST



#### DATES

HARVEST: September 9th, 2014 at 24.4 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 Gap's Crown Chardonnay is an incredibly seductive wine, conjuring the tropical fruit and sweet floral headiness of an island getaway. Bright pineapple, white blossom, and white peach aromatics leap from the glass, gaining creamy hazelnut and coconut notes on the richly integrated palate. A bit shy upon release, this wine promises to explode with intensely concentrated flavors and extraordinary richness by late 2016. Cellar for up to 5 years.

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ALCOHOL  
14.2%

CHARDONNAY CLONES  
DIJON 76, 95 AND 96

CASES PRODUCED  
201

ACIDITY  
TITRATABLE ACIDITY  
0.62 g/L

PRICE  
\$48/BOTTLE

PH  
3.4