

BLACK KITE

CELLARS



2014 CHARDONNAY SIERRA MAR VINEYARD SANTA LUCIA HIGHLANDS

DATES

HARVEST: September 4th, 2014 at 23.9 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

Elegantly textured and sleekly focused, our 2014 Sierra Mar Chardonnay displays a dynamic interplay between bright acidity and rich texture. Green apple, tangerine, lemon oil and ripe pineapple give way to richer lemon curd and vanillin oak notes on the expansive palate, resolving with more sweet oak on the long finish. The wine is showing youthful angles upon release that will soften beautifully with another six months in bottle, or by Fall 2016. Cellar for 3 to 5 years.

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ALCOHOL
14.1%

CHARDONNAY CLONE
WENTE

CASES PRODUCED
264

ACIDITY
TITRATABLE ACIDITY
0.61 g/L

PRICE
\$48/BOTTLE

PH
3.4