

# BLACK KITE

CELLARS



## 2014 PINOT NOIR KITE'S REST VINEYARD ANDERSON VALLEY

### DATES

HARVEST: September 19-20, 2014

BOTTLING: August 2015

RELEASE: September 2016

### GROWING CONDITIONS

A mild, dry winter was followed by a long, moderately warm growing season with no weather extremes to challenge the vines. The ideal conditions produced maximum flavors along with sugar and acid balance in the grapes.

### 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 10 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

Unequivocally our best Kite's Rest ever! The 2014 Kite's Rest wowed us from the beginning, displaying the best of all three of our individual vineyard blocks in an extraordinarily seductive and elegant wine. Alluring dark floral, brown spice, sweet cream and coffee notes give way to the elegant palate that finds ideal tension between mouthfilling dark berry richness and the gentle grip of fine grained tannins. Enjoy upon release or cellar for up to 5-7 years.

[WWW.BLACKKITECELLARS.COM](http://WWW.BLACKKITECELLARS.COM)

ALCOHOL  
14.9%

PINOT NOIR CLONES  
DIJON 114 AND 115  
POMMARD

CASES PRODUCED  
1,254

ACIDITY  
TITRATABLE ACIDITY  
0.58 g/L

PRICE  
\$50/BOTTLE

PH  
3.60