

BLACK KITE

CELLARS

2014 PINOT NOIR
REDWOODS' EDGE
ANDERSON VALLEY



DATES

HARVEST: September 19, 2014

BOTTLING: February 2016

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 16 months in a mix of new (2/3) and one-year old French oak barrels from the Allier, Vosges, Tronçais and Bertranges forests.

TASTING NOTES

As with prior vintages, the 2014 Redwoods' Edge Pinot Noir is a very complex wine that promises to reward those with the patience to lay it down. Elegant and age-worthy, it opens with the incredible floral aromatics that are its signature. Notes of clove, all spice, sweet black tea and wild berry highlight the entry, with red fruit, Alpine strawberry, and sweet vanillin blossoming on the bright, expansive mid palate, and persisting through the long, nuanced finish. Enjoy upon release or cellar for up to 7 years.

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ALCOHOL

14.7%

CASES PRODUCED

193

PRICE

\$60/BOTTLE

PINOT NOIR CLONES

DIJON 114 AND 115

ACIDITY

TITRATABLE ACIDITY

0.59 g/L

PH

3.57