

BLACK KITE

CELLARS



2014 PINOT NOIR STONY TERRACE ANDERSON VALLEY

DATES

HARVEST: September 20, 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

Just gorgeous! The 2014 Stony Terrace Pinot Noir is a triple threat offering ripe flavors, rich mouthfilling texture and an extraordinarily polished frame. Black cherry, plum, sweet vanilla and brown spice notes jump from the glass, and expand on the long, rich palate. The wine's long beautiful tannins linger endlessly on the finish. Enjoy upon release or cellar for up to 5-7 years.

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ALCOHOL

14.8%

PINOT NOIR CLONE

POMMARD

CASES PRODUCED

193

ACIDITY

TITRATABLE ACIDITY

0.58 g/L

PRICE

\$60/BOTTLE

PH

3.56