

BLACK KITE

CELLARS

2014 PINOT NOIR
RIVER TURN
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

When we got together to write the notes for the 2014 Black Kite Cellars “River Turn” Pinot Noir, winemaker Jeff Gaffner offered a one-word description: “WOW!” We all agreed since this is a spectacular wine, offering generous fruit, rich texture and great length. It opens with sweet plum and cassis, gaining intensity on the palate with layers of dark fruit, blueberry, sweet cream and sweet pipe tobacco. Dark fruit melds seamlessly with soft tannins on the very long finish. Enjoy upon release or cellar for up to 5-7 years.

WWW.BLACKKITECELLARS.COM

ALCOHOL

14.9%

PINOT NOIR CLONE

POMMARD

CASES PRODUCED

193

ACIDITY

TITRATABLE ACIDITY

0.60 g/L

PRICE

\$60/BOTTLE

PH

3.53