

BLACK KITE

CELLARS



2014 PINOT NOIR GAP'S CROWN VINEYARD SONOMA COAST

DATES

HARVEST: September 11, 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 (50%) and one-year old French oak barrels from the Allier, Vosges, Tronçais and Bertranges forests.

TASTING NOTES

No wonder this vineyard has attained a Grand Cru-like following; it produces remarkably delicious wine. With aromatics and flavors so evocative of cherry pie, you'll be tempted to pair it with ice cream. Our 2014 Gap's Crown Pinot Noir offers forward red cherry, blueberry, white strawberry and dark floral notes that persist from the bright, high-toned palate through the medium-long finish. Enjoy upon release or cellar for up to 5-7 years.

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ALCOHOL
14.6%

PINOT NOIR CLONE
DIJON 777

CASES PRODUCED
292

ACIDITY
TITRATABLE ACIDITY
0.60 g/L

PRICE
\$60/BOTTLE

PH
3.47