

# BLACK KITE

CELLARS

2014 PINOT NOIR  
SOBERANES VINEYARD  
SANTA LUCIA HIGHLANDS



#### DATES

HARVEST: September 4, 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

Our love for this vineyard is growing with every vintage we make, and every nuance we uncover. The 2014 Soberanes Vineyard Pinot Noir is definitely the most elegant we've produced to date, with heady aromatics and a deeply satisfying and very round mouthfeel. With this vintage, we're getting slightly more lavender and violet complements to the clove, blueberry, rose petal, allspice, and dark chocolate notes, all of which coalesce beautifully on the very round, very long palate. Enjoy upon release or cellar for up to 5-7 years.

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

ALCOHOL

14.8%

PINOT NOIR CLONE

PISONI

CASES PRODUCED

572

ACIDITY

TITRATABLE ACIDITY

0.58 g/L

PRICE

\$50/BOTTLE

PH

3.52