

BLACK KITE

CELLARS



2014 PINOT NOIR SIERRA MAR VINEYARD SANTA LUCIA HIGHLANDS

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

Not only will the memory of our 2014 Sierra Mar Vineyard Pinot Noir stay with you, but the wine itself will linger for almost a full minute after leaving the palate. Its concentrated core of blueberry, black cherry and dark fruit, with notes of sweet mocha and brown spice, are lifted by a framework of high-altitude, fine-grained tannins that extend the wine through the almost never-ending finish. Enjoy upon release or cellar for up to 5-7 years.

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ALCOHOL

14.6%

PINOT NOIR CLONE

PISONI

CASES PRODUCED

120

ACIDITY

TITRATABLE ACIDITY

0.59 g/L

PRICE

\$50/BOTTLE

PH

3.50