

BLACK KITE

CELLARS



2014 PINOT NOIR
ANGEL HAWK
ANDERSON VALLEY

DATES

HARVEST: September 9-10, 2014

BOTTLING: August 2016

RELEASE: February 2017

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 first rested for 10 months in 100% new French oak barrels from the Allier, Vosges, Tronçais and Bertranges forests. Since Angel Hawk is our reserve wine and the ultimate expression of the terroir of our Kite's Rest Vineyard, we select the best barrels from the three vineyard blocks, and then blend them and barrel age them for another 12 months, for a total of 22 months in barrel.

TASTING NOTES

Winemaker Jeff Gaffner says that if there is one wine that warrants cellaring for a special occasion this is it. A reserve bottling of our estate vineyard's best and most age-worthy barrels, the 2014 Angel Hawk is a stunning example of a vintage noted for low yields and impressive concentration. Dense and deliciously complex, Angel Hawk doesn't build to a crescendo, it starts with one. The remarkably opulent palate entry shows a profusion of generous black fruits, cranberry, brown spice and mocha notes that persist and integrate seamlessly throughout the exceptionally lifted mid-palate and long, elegant finish. Decant if enjoying upon release. Best from 2018 - 2028.

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ALCOHOL
14.8%

PINOT NOIR CLONES
DIJON 114 AND 115
POMMARD

CASES PRODUCED
152

ACIDITY
TITRATABLE ACIDITY
0.61 g/L

PRICE
\$85/BOTTLE

PH
3.45