

BLACK KITE

CELLARS

2015 CHARDONNAY
SIERRA MAR VINEYARD
SANTA LUCIA HIGHLANDS



DATES

HARVEST: August 31st, 2015

BOTTLING: August 2016

RELEASE: April 2017

GROWING CONDITIONS

Owing to the ongoing drought and string of mild winters, 2015 was another very early vintage, from budbreak through harvest. A spate of cold weather immediately following fruit set reduced overall yields across Santa Lucia Highlands. The number of grape clusters per vine were near normal, but the clusters themselves were light and composed of smaller than usual berries, with greater skin to juice ratio and more pronounced flavor concentration. The resulting wines show good varietal expression with a lovely balance of ripe fruit and bright acidity.

WINEMAKING AND COOPERAGE

The grapes were harvested in the early morning hours and transported immediately to the winery, where they were cold pressed and cold settled overnight before being inoculated at a low rate with CY3079 Burgundian yeast. The wine was sur lie aged, underwent malolactic fermentation in the barrel and was aged for a total of 10 months in a mix of new (40%) and one-year old French oak barrels from the Allier, Vosges, Tronçais and Bertranges forests.

TASTING NOTES

The allure of our 2015 Sierra Mar Vineyard Chardonnay is revealed immediately in its heady mix of white peach, nectarine and tropical aromatics. The palate unfurls in generous waves of guava, kiwi and honeydew melon balanced by bright acidity and lifted through the seriously long finish by the wine's elegant, mountain-grown structure. Enjoy upon release or cellar for up to 3-5 years.

WWW.BLACKKITECELLARS.COM

ALCOHOL
14.1%

CHARDONNAY CLONE
WENTE

CASES PRODUCED
188

ACIDITY
TITRATABLE ACIDITY
0.66 g/L

PRICE
\$48/BOTTLE

PH
3.26