

BLACK KITE

CELLARS

2015 CHARDONNAY SOBERANES VINEYARD SANTA LUCIA HIGHLANDS

DATES

HARVEST: August 25th, 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

Judging by its complexity and lithe structure, our 2015 Soberanes Vineyard Chardonnay promises to be the best aging Santa Lucia Highlands Chardonnay we've made to date. There's lots to love here, from the fig, green apple, oyster shell and wet stone minerality that highlight the nose and palate, to the bright acidity and seamlessly integrated oak that provide lift to the mouthfilling fruit and linger, with a touch a minerality on the persistent finish. Enjoy upon release or cellar for up to 3-7 years.

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ALCOHOL
14.1%

CHARDONNAY CLONE
WENTE

CASES PRODUCED
135

ACIDITY
TITRATABLE ACIDITY
0.70 g/L

PRICE
\$48/BOTTLE

PH
3.3