

BLACK KITE

CELLARS



2015 CHARDONNAY GAP'S CROWN VINEYARD SONOMA COAST

DATES

HARVEST: September 11th, 2015

BOTTLING: April 2017

RELEASE: August 2017

GROWING CONDITIONS

The mild winter led to early bud break, exposing emerging fruit to the still cold weather of March. This cool start, combined with ongoing drought conditions, produced smaller berries and clusters resulting in lower yields. While cluster counts were low, quality was high. The ensuing mild summer months allowed great acid development while a well-timed warm up at harvest boosted overall flavor and concentration. The resulting 2015 wines deliver heightened aromatics, mouthfilling texture and good 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 select Burgundian yeast. The wine was sur lie aged, underwent malolactic fermentation in the barrel and was aged for a total of 18 months in a mix of new (50%) and one-year old French oak barrels from the Allier, Vosges, Tronçais and Bertranges forests.

TASTING NOTES

One of our more concentrated Chardonnays, the 2015 Gap's Crown opens with enticing citrus, white blossom, pineapple and white peach aromatics. The lush palate broadens the primary citrus and pineapple notes with mouth filling hazelnut, almond paste, sweet oak and baked apple flavors that linger on the extremely long finish. Still a bit shy upon release, this wine promises extraordinary expressiveness with a bit more time. Decant upon release, or hold for 3-5 years.

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ALCOHOL
14.6%

CHARDONNAY CLONES
DIJON 76, 95 AND 96

CASES PRODUCED
116

ACIDITY
TITRATABLE ACIDITY
0.65 g/L

PRICE
\$58/BOTTLE

PH
3.4