

BLACK KITE

CELLARS



2015 PINOT NOIR KITE'S REST VINEYARD ANDERSON VALLEY

DATES

HARVEST: September 14-15, 2015

BOTTLING: August 2016

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 destemmed and cold soaked for 48 hours, inoculated with a low rate of Burgundian yeast, and punched down three times daily. After fermentation, the wine rested 10 months in a mix of new (1/3) and one-year old French oak barrels from the Allier, Vosges, Tronçais and Bertranges forests.

TASTING NOTES

Comprised of select lots from our three vineyard blocks, the 2015 Kite's Rest Vineyard Pinot Noir is a seductive blend of mouthfilling fruit and elegant structure. Opening with a heady mix of rose, lavender and violet aromatics, the wine's generous palate unfolds in layers of black cherry, wild berry, sweet tea, pipe tobacco and brown spice. A lovely tension between rich fruit flavors, vanillin oak tannins and bright acidity persists through the long, lifted finish. Drink upon release or hold for 4-6 years.

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ALCOHOL

14.7%

PINOT NOIR CLONES

DIJON 114 AND 115

POMMARD

CASES PRODUCED

1,362

ACIDITY

TITRATABLE ACIDITY

0.61 g/L

PRICE

\$50/BOTTLE

PH

3.50