

BLACK KITE

CELLARS



2015 PINOT NOIR SOBERANES VINEYARD SANTA LUCIA HIGHLANDS

DATES

HARVEST: August 20, 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 (50%) and one-year old French oak barrels from the Allier, Vosges, Tronçais and Bertranges forests.

TASTING NOTES

Our 2015 Soberanes Vineyard Pinot Noir displays the dark viscous fruit and earthy, forest floor character that are signatures of this historic land grant site. Ripe plum, bottle brush, mushroom and coffee notes are joined on the palate by hints of coffee and tar. Round and mouthfilling the wine's dark intensity persists through its uniquely long and woody finish. Drink upon release or hold for 5-7 years.

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ALCOHOL
14.1%

PINOT NOIR CLONE
PISONI

CASES PRODUCED
219

ACIDITY
TITRATABLE ACIDITY
0.59 g/L

PRICE
\$50/BOTTLE

PH
3.50