

BLACK KITE

CELLARS

2015 PINOT NOIR REDWOODS' EDGE ANDERSON VALLEY

DATES

HARVEST: September 15, 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 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 18 months in a mix of new (2/3) and one-year old French oak barrels from the Allier, Vosges, Tronçais and Bertranges forests.

TASTING NOTES

Boasting beautiful acid lift, our 2015 Redwoods' Edge Pinot Noir is one of the most food-friendly wines yet from this vineyard. To begin, the aromatics - which are typically the hallmark of this particular block given its altitude and clonal mix - are particularly striking with this vintage. Lush violet, rose potpourri, raspberry, alpine strawberry and clove intensify on the palate, joined by cinnamon, cedar and sweet vanillin notes. The rich, textural mouthfeel is buoyed by bright, food-friendly acidity and nuanced by a sweet white chocolate impression that emerges on the finish. Decant upon release or hold for up to 7-10 years.

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ALCOHOL
14.2%

PINOT NOIR CLONES
DIJON 114 AND 115

CASES PRODUCED
194

ACIDITY
TITRATABLE ACIDITY
0.63 g/L

PRICE
\$60/BOTTLE

PH
3.50