

BLACK KITE

CELLARS



2015 PINOT NOIR SIERRA MAR VINEYARD SANTA LUCIA HIGHLANDS

DATES

HARVEST: August 31, 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 Sierra Mar Vineyard Pinot Noir displays the depth of flavor and elegant structure we've come to expect from this special high-altitude site. The wine's alluring aromatics conjure English country gardens while the palate offers a mouthfilling blend of ripe Bing cherry, raspberry and tropical fruits, cradled by sweet oak tannins through the racy red fruit finish. Drink upon release or hold for 7-10 years.

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ALCOHOL

14.3%

PINOT NOIR CLONE

PISONI

CASES PRODUCED

91

ACIDITY

TITRATABLE ACIDITY

0.60 g/L

PRICE

\$50/BOTTLE

PH

3.55