

# BLACK KITE

CELLARS



## 2015 PINOT NOIR GAP'S CROWN VINEYARD SONOMA COAST

### DATES

HARVEST: September 9, 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

Perhaps our darkest and most intense Pinot of the vintage, the 2015 Gap's Crown Vineyard Pinot Noir delivers a rich core of black cherry, blackberry, pipe tobacco and sweet oak. With a little time in the glass, the wine develops even more richness, evoking fresh baked cherry pie, molasses and allspice aromas and flavors. This is a deeply flavorful and complex Pinot Noir with incredible concentration and length. Drink upon release or hold for 5-7 years.

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ALCOHOL  
14.2%

PINOT NOIR CLONE  
DIJON 777

CASES PRODUCED  
221

ACIDITY  
TITRATABLE ACIDITY  
0.64 g/L

PRICE  
\$60/BOTTLE

PH  
3.45