

# BLACK KITE

CELLARS

2015 PINOT NOIR  
RIVER TURN  
ANDERSON VALLEY



## DATES

HARVEST: September 14, 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

Winemaker Jeff Gaffner is declaring our 2015 the best River Turn Pinot Noir ever, and his favorite wine of the vintage. Its varietal signature is stunning, beginning with the lush blueberry, strawberry, black cherry and plum aromatics that gain rich chocolate, mocha and more ripe berry notes on the palate. A beautifully textural wine, it offers the perfect balance of length, concentration and acid. Drink upon release or hold for 5-10 years.

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ALCOHOL  
14.9%

PINOT NOIR CLONE  
POMMARD

CASES PRODUCED  
198

ACIDITY  
TITRATABLE ACIDITY  
0.69 g/L

PRICE  
\$60/BOTTLE

PH  
3.40