

BLACK KITE

CELLARS

2015 PINOT NOIR
ANGEL HAWK
ANDERSON VALLEY

DATES

HARVEST: September 14, 2015

BOTTLING: August 2017

RELEASE: February 2018

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 cold soaked for 48 hours, inoculated with RC212 yeast and punched down three times daily. After fermentation, the wine first rested for 10 months in a mix of new (2/3) and one-year old French oak barrels from the Allier, Vosges, Tronçais and Bertranges forests. Since Angel Hawk is our reserve wine and the ultimate expression of the terroir of our Kite's Rest Vineyard, we select the best barrels from the three vineyard blocks, and then blend them and barrel age them for another 12 months, for a total of 22 months in barrel.

TASTING NOTES

A reserve bottling of our estate vineyard's best and most age-worthy barrels, Angel Hawk is always our most selective bottling, but never more so than the 2015 vintage, which winemaker Jeff Gaffner has declared our best Angel Hawk ever! Dark and voluptuous, with unbelievable length, the 2015 Angel Hawk opens with captivating aromas of dark berry, mocha chocolate, brown spice, sweet vanilla and just a hint of pipe tobacco. The palate is equal, and beautifully harmonious, parts richness, depth, and grace. Generous upon entry, the opulent mouthfeel gains complexity on the mid-palate and is buoyed by lovely acidity through the impossibly long finish. Enjoy upon release or hold for up to 15 years. Decant for 1-2 hours if opening within first 2 years of release.

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ALCOHOL
14.9%

PINOT NOIR CLONES
DIJON 114 AND 115
POMMARD

CASES PRODUCED
120

ACIDITY
TITRATABLE ACIDITY
0.64 g/L

PRICE
\$85/BOTTLE

PH
3.5