

BLACK KITE

CELLARS

2016 CHARDONNAY
SOBERANES VINEYARD
SANTA LUCIA HIGHLANDS



DATES

HARVEST: September 8th, 2016

BOTTLING: July 2017

RELEASE: April 2018

GROWING CONDITIONS

The 2016 growing season in Santa Lucia Highlands was defined by the return of winter rains, an exceptionally early bud break, and a long, cooler than average growing season. The extended time on the vine allowed our Chardonnay to ripen slowly and evenly, developing intense fruit concentration balanced by bright acids. While slightly higher than 2015, crop yields were still lower than “normal,” leaving us wanting much more from this exceptional vintage.

WINEMAKING AND COOPERAGE

The grapes were harvested in the early morning hours and transported immediately to the winery, where they were cold pressed and cold settled overnight before being inoculated at a low rate with CY3079 Burgundian yeast. The wine was sur lie aged, underwent malolactic fermentation in the barrel and was aged for a total of 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

In 2016, the longer growing season and extra time on the vine amplified the signature richness and intensity of the Soberanes Vineyard. Our 2016 Soberanes Vineyard Chardonnay is a sumptuous melange of baked apple, white peach, fig and pear, made more complex by notes of sweet oak and almond paste. Mid-palate, the wine expands, offering extraordinary richness and texture lifted by a wonderful acid tension. An interesting hint of pine nuts lingers on the very long finish. Enjoy upon release or cellar for up to 3-5 years.

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ALCOHOL
14.1%

CHARDONNAY CLONE
WENTE

CASES PRODUCED
217

ACIDITY
TITRATABLE ACIDITY
0.72 g/L

PRICE
\$48/BOTTLE

PH
3.35