

BLACK KITE

CELLARS



2016 CHARDONNAY SIERRA MAR VINEYARD SANTA LUCIA HIGHLANDS

DATES

HARVEST: September 10th, 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 (40%) and one-year old French oak barrels from the Allier, Vosges, Tronçais and Bertranges forests.

TASTING NOTES

The austere structure and bright fruit that are the hallmarks of this high-altitude vineyard are on stunning display in our 2016 Sierra Mar Vineyard Chardonnay. More mineral than in years past, this wine makes a compelling argument for why mountain grown Chardonnay is so coveted. The palate is bright, offering forward citrus, green apple, lemon oil and white blossom notes, gripped by wet stone and oyster shell, with a subtle oak impression reminiscent of bread dough. A bit tight upon release, the wine promises to evolve beautifully with another 6 months to 5 years in bottle.

WWW.BLACKKITECELLARS.COM

ALCOHOL
14.3%

CHARDONNAY CLONE
WENTE

CASES PRODUCED
252

ACIDITY
TITRATABLE ACIDITY
0.65 g/L

PRICE
\$48/BOTTLE

PH
3.3