

# BLACK KITE

CELLARS



## 2019 PINOT NOIR ANGEL HAWK ANDERSON VALLEY

### DATES

HARVEST: October 1st + 2nd, 2019

BOTTLING: July 7th 2021

RELEASE: February 2022

### GROWING CONDITIONS

Described by many as a “classic Northern California vintage”, the 2019 growing season kicked off with late winter rains that ushered in a cooler than average spring, followed by a long, moderate summer free of any challenging heat spikes. Late summer warmth, followed by a cooling period at picking time set the stage for a relaxed harvest and fully developed fruit at low sugars. All in all, the vintage’s ideal growing conditions and smaller cluster and berry sizes gave us wines – both Pinot Noir and Chardonnay – showing tremendous depth of flavor, buoyant acidity and exquisite balance.

### 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 20 months in a mix of new (1/2) and one-year old French oak barrels from the Allier, Vosges, Tronçais and Bertranges forests.

### TASTING NOTES

An absolutely arresting wine, our 2019 Anderson Valley Angel Hawk epitomizes the vibrant fruit and racy acidity that marked this vintage at its best. A bright core of red fruit is complemented by notes of dried florals, sweet tea and Asian spice. On the palate, high-toned fruit and spice notes gain mouthfilling richness, creating a lovely tension that persists through the long, focused finish. Decant first 18 months following release, or lay down for 10-15+ years

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ALCOHOL  
14.5%

PINOT NOIR CLONES  
DIJON 114, 115 &  
POMMARD

CASES PRODUCED  
146

ACIDITY  
TITRATABLE ACIDITY  
0.63 g/L

PRICE  
\$90/BOTTLE

PH  
3.46