

BLACK KITE

CELLARS



2019 PINOT NOIR GAP'S CROWN VINEYARD SONOMA COAST

DATES

HARVEST: October 2019

BOTTLING: March 2021

RELEASE: August 2021

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 17 months in a mix of new (50%) and one-year old French oak barrels from the Allier, Vosges, Tronçais and Bertranges forests.

TASTING NOTES

The fruit profile of our Gap’s Crown Vineyard block is so consistent and so vivid that we’ve taken to calling our Pinot Noir from here “cherry pie in a glass”. Our 2019 bottling is no exception, with ripe cherry and blackberry aromas leaping from the glass, joined by notes of vanilla, brown spice and caramel with just a hint of pipe tobacco to make it interesting. On the palate, all this just-baked goodness unfurls in bright, concentrated layers of macerated cherries and sweet toasty oak, hints of which persist throughout the long complex finish. Enjoy upon release or cellar for up to 8-11 years.

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ALCOHOL

14.5%

PINOT NOIR CLONES

DIJON 777

CASES PRODUCED

196

ACIDITY

TITRATABLE ACIDITY

0.60 g/L

PRICE

\$70/BOTTLE

PH

3.48