

BLACK KITE

CELLARS



2019 PINOT NOIR

JASPER FREESTONE ESTATE 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

This is the first Pinot Noir bottling from our family’s new Jasper Freestone Estate Vineyard near the Sonoma Coast. This is an historic, windswept spot that we discovered is ideal for growing profoundly expressive Pinot Noir and Chardonnay. Upon opening, the wine unleashes buoyant notes of Bing cherry, currant and alpine strawberry nuanced by hints of dark chocolate, allspice and caramel. On the palate, mouthfilling richness and weight that belies the vineyard’s youth give way to a long, concentrated, dark berry and sweet vanilla finish. Enjoy upon release or cellar for up to 7-9 years.

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ALCOHOL

14.5%

PINOT NOIR CLONES

2A, POMMARD, CALERA,
777, 115, 828, 23

CASES PRODUCED

91

ACIDITY

TITRATABLE ACIDITY
0.59 g/L

PRICE

\$82/BOTTLE

PH

3.51