BLACK KITE

CELLARS



2019 PINOT NOIR KITE'S REST VINEYARD ANDERSON VALLEY

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 (1/3) and one-year old French oak barrels from the Allier, Vosges, Troncais and Bertranges forests.

TASTING NOTES

Our 2019 Kite's Rest Vineyard Pinot Noir is the kind of wine you grab a thesaurus to describe, because calling it pretty just isn't enough. A blend of the vineyard's three distinct blocks, it opens with a heady perfume of violet and rose potpourri that gives way to more pronounced notes of Bing cherry, plum and sweet vanilla oak with just a hint of clove and cedar. The bright, lifted palate is at once elegant and weighty, with focused acids and polished tannins providing a compelling tension throughout the long, nuanced finish. Enjoy upon release or cellar for up to 5-9 years.

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ALCOHOL 14.5%

PINOT NOIR CLONES

DIJON 114 AND 115 POMMARD CASES PRODUCED

1,072

ACIDITY

TITRATABLE ACIDITY 0.61 g/L

PRICE

\$54/BOTTLE

PH

3.43