

BLACK KITE

CELLARS



2019 PINOT NOIR REDWOODS' EDGE 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 (2/3) and one-year old French oak barrels from the Allier, Vosges, Tronçais and Bertranges forests.

TASTING NOTES

With the block’s signature aromatics on full display, our 2019 Redwoods’ Edge Pinot Noir opens with scents of fresh picked violets, roses, raspberries and strawberries complexed by notes of clove, pipe tobacco, cinnamon and vanilla. The concentrated red fruit core gains richness on the palate, while lively acidity and a wet stone minerality provide lift through the long expressive finish. Enjoy upon release or cellar for up to 8-10 years.

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ALCOHOL

14.6%

PINOT NOIR CLONES

DIJON 114 AND 115

CASES PRODUCED

240

ACIDITY

TITRATABLE ACIDITY

0.59 g/L

PRICE

\$65/BOTTLE

PH

3.50