

# BLACK KITE

CELLARS



## 2020 PINOT NOIR SONOMA COAST

### DATES

HARVEST: October 2020

BOTTLING: March 2021

RELEASE: August 2022

### GROWING CONDITIONS

Every growing season is unique, and 2020 was no different. The winter rains of 2019-2020 were below average, setting the stage for a low-yielding vintage. Not only did this result in deeply concentrated fruit, but it also had the effect of pushing up harvest dates earlier than normal, allowing us to bring in fully ripened fruit at earlier dates. In fact, between the hydric stress and heat spikes, our 2020 grapes achieved an ideal balance of sugars and natural acids, promising expressive flavors and ageworthy structure in the final wines.

### 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 (33%) and one-year old French oak barrels from the Allier, Vosges, Tronçais and Bertranges forests.

### TASTING NOTES

A blend of fruit from our estate and other coastal sites, this 2020 Sonoma Coast Pinot Noir epitomizes cool-climate Pinot, offering an approachable balance of elegance, purity and complexity. Notes of crushed alpine strawberry, raspberry and dried florals dominate the nose, while black cherry, currant, dark chocolate and caramel add a lovely density to the mid-palate. The wine resolves with a lovely precision, offering a hint of sweet, toasted vanilla on the long finish. This wine is tasting beautiful right now (August 2022), and can be cellared for a few years as well.

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#### ALCOHOL

14.2%

#### PINOT NOIR CLONES

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

#### CASES PRODUCED

451

#### ACIDITY

TITRATABLE ACIDITY  
0.610 g/L

#### PRICE

\$46/BOTTLE

#### PH

3.44