

# BLACK KITE

## CELLARS



### 2018 CHARDONNAY JASPER FREESTONE VINEYARD SONOMA COAST

#### DATES

HARVEST: October 12, 2018  
BOTTLING: March 2020  
RELEASE: December 2020

#### GROWING CONDITIONS

Universally regarded as a stellar year, 2018 was the North Coast's mildest growing season in almost 40 years. The cool spring gave us near perfect fruit set while moderate summer temperatures - without any significant heat spikes - allowed for slow, even ripening that promoted excellent flavor development while retaining natural acidity. The relaxed pace continued through harvest with no weather events forcing our picking decisions. The resulting 2018 wines are stunning, offering wonderful concentration, complexity, finesse and flavors reflecting their unique vineyard sites.

#### WINEMAKING AND COOPERAGE

The grapes were harvested in the early morning hours and transported immediately to the winery, where they were cold pressed and cold settled overnight before being inoculated at a low rate with select Burgundian yeast. The wine was sur lie aged, underwent malolactic fermentation in the barrel and was aged for a total of 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

This is the inaugural release from our family's newest estate vineyard located on the Sonoma Coast. A vivid reflection of the site's coastal proximity, our 2018 Jasper Freestone Vineyard Chardonnay offers lively honeydew melon, lemon oil, white peach and pineapple notes complexed by subtle hints of oyster shell. The generous fruit core gains depth and dimension mid palate with the emergence of a lovely minerality that together with mouthwatering acidity adds lift through the long, graceful finish. Enjoy upon release or hold for up to 7 years.

[WWW.BLACKKITECELLARS.COM](http://WWW.BLACKKITECELLARS.COM)

ALCOHOL  
13.4%

CHARDONNAY CLONE  
DIJON 95 &  
WENTE HYDE SELECTION

CASES PRODUCED  
142

ACIDITY  
TITRATABLE ACIDITY  
0.690 g/L

PRICE  
\$78/BOTTLE

PH  
3.24

# BLACK KITE

CELLARS



## 2018 PINOT NOIR ANGEL HAWK SONOMA COAST

### DATES

HARVEST: September 17, 2018

BOTTLING: August 2020

RELEASE: February 2021

### GROWING CONDITIONS

Universally regarded as a stellar year, 2018 was the North Coast's mildest growing season in almost 40 years. The cool spring gave us near perfect fruit set while moderate summer temperatures - without any significant heat spikes - allowed for slow, even ripening that promoted excellent flavor development while retaining natural acidity. The relaxed pace continued through harvest with no weather events forcing our picking decisions. The resulting 2018 wines are stunning, offering wonderful concentration, complexity, finesse and flavors reflecting their unique vineyard sites.

### 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 11 months in a mix of new (2/3) and one-year old French oak barrels from the Allier, Vosges, Tronçais and Bertranges forests. Since Angel Hawk is our reserve wine and the ultimate expression of the terroir of our Sonoma Coast vineyards, we select the best barrels from the vineyards, and then blend them and barrel age them for another 9 months, for a total of 20 months in barrel.

### TASTING NOTES

Profoundly dark fruited and richly textured, our 2018 Sonoma Coast Angel Hawk opens with a seductive bouquet of black fruits, baking spices and pipe tobacco, with dried florals and mocha dust emerging over time. A lush core of blackberry, plum and raspberry compote expands broadly on the mid palate, gaining mouth filling richness and complexity while retaining good tension from the fine-grained tannins. Berry pie notes persist on the lingering finish, lifted by a touch of acidic verve. Enjoy upon release or hold for up to 12 years.

[WWW.BLACKKITECELLARS.COM](http://WWW.BLACKKITECELLARS.COM)

ALCOHOL  
14.5%

PINOT NOIR CLONE  
DIJON 777 AND 943

CASES PRODUCED  
193

ACIDITY  
TITRATABLE ACIDITY  
0.60 g/L

PRICE  
\$85/BOTTLE

PH  
3.5

# BLACK KITE

CELLARS



## 2018 PINOT NOIR GAP'S CROWN VINEYARD SONOMA COAST

### DATES

HARVEST: September 17, 2018

BOTTLING: March 2020

RELEASE: August 2020

### GROWING CONDITIONS

Universally regarded as a stellar year, 2018 was the North Coast's mildest growing season in almost 40 years. The cool spring gave us near perfect fruit set while moderate summer temperatures - without any significant heat spikes - allowed for slow, even ripening that promoted excellent flavor development while retaining natural acidity. The relaxed pace continued through harvest with no weather events forcing our picking decisions. The resulting 2018 wines are stunning, offering wonderful concentration, complexity, finesse and flavors reflecting their unique vineyard sites.

### 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 concentrated flavors born of this wind-whipped site make it one of the Sonoma Coast's most coveted. Our 2018 Gap's Crown Vineyard Pinot Noir expresses the vineyard's signature in a buoyant core of black cherry and dark bramble fruit. As the wine opens the bright palate takes on notes of sweet vanilla, molasses, brioche and allspice, evoking the sensory pleasures of a fresh baked cherry pie. In all, a generous, well rounded and beautifully focused wine that lingers long after the last sip. Enjoy upon release or cellar for up to 7-11 years.

[WWW.BLACKKITECELLARS.COM](http://WWW.BLACKKITECELLARS.COM)

ALCOHOL  
14.5%

PINOT NOIR CLONE  
DIJON 777

CASES PRODUCED  
359

ACIDITY  
TITRATABLE ACIDITY  
0.62 g/L

PRICE  
\$68/BOTTLE

PH  
3.51