

BLACK KITE

CELLARS



2019 CHARDONNAY GAP'S CROWN VINEYARD SONOMA COAST

DATES

HARVEST: October 2019
BOTTLING: February 2021
RELEASE: August 2022

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 (67%) and one-year old French oak barrels from the Allier, Vosges, Tronçais and Bertranges forests.

TASTING NOTES

The combination of a stellar vintage and this famed Petaluma Gap vineyard have produced what we think is our best Gap’s Crown Chardonnay to date, boasting vibrant fruit, mouth-filling texture and gorgeous tension. Offering a bright core of Honeycrisp apple, Asian pear, dried mango and pineapple, our 2020 Gap’s Crown Chardonnay gains hints of honeyed peach, pot de crème and nutmeg mid-palate, evoking flavors of fresh-baked pie that linger on the long, rich and lively finish. Enjoy upon release or hold for 7-10 years.

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ALCOHOL
13.8%

CHARDONNAY CLONES
DIJON 76, 95 AND 96

CASES PRODUCED
490

ACIDITY
TITRATABLE ACIDITY
0.59 g/L

PRICE
\$65/BOTTLE

PH
3.42