

BLACK KITE

CELLARS

2017 CHARDONNAY
SIERRA MAR VINEYARD
SANTA LUCIA HIGHLANDS

DATES

HARVEST: September 5th, 2017

BOTTLING: March 2019

RELEASE: March 2020

GROWING CONDITIONS

The 2017 growing season was preceded by healthy winter rains, invigorating the vines, while record heat in late summer accelerated ripening, forcing many to harvest early. Fortunately, our coastal sites benefited from the cool afternoon breezes that moderated temperatures, allowing our grapes to ripen at a gradual pace in the cooler weather that followed. We still harvested earlier than usual, in early to mid-September. Yields were almost normal, but berry size was small with higher skin-to-juice ratio, resulting in good phenolics and pronounced flavors in our wines.

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 16 months in a mix of new (33%) and one-year old French oak barrels from the Allier, Vosges, Tronçais and Bertranges forests.

TASTING NOTES

The elegance of this wine is stunning. Our 2017 Sierra Mar Vineyard Chardonnay puts all of its mountain-grown character on full display with elevated aromas of white blossoms, green apple, honeysuckle and lemon zest. Mouthfilling notes of apple, pear and white peach emerge on the palate with bright acidity adding a wonderful verve from back of palate through the lingering finish. Enjoy upon release or hold for 3-5 years.

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ALCOHOL
13.8%

CHARDONNAY CLONE
WENTE

CASES PRODUCED
236

ACIDITY
TITRATABLE ACIDITY
0.66 g/L

PRICE
\$48/BOTTLE

PH
3.3