

KIVEL STADT CELLARS

2015 The Inheritance - Estate Syrah

Overview:

Years ago, Kivelstadt Cellars was only an idea- the idea that people deserve to drink wines with soul. These wines would come from vineyards with heritage, farmed with the utmost respect for nature, and fermented with minimal intervention. A combination of these ideals has evolved into a lifestyle which, vintage after vintage, results in delicious wines that pay homage to California's terroir.

Syrah is a cornerstone of the Kivelstadt Cellars portfolio. We made our name based on our Syrah from the Kivelstadt Estate Vineyard, which is one of the most refined Syrah's you'll ever taste. This is a serious wine, from a serious piece of land, which will go toe to toe with Syrah from all over the world.

Varieties:

Syrah (100%)

Production:

274 cases

Vineyards:

Kivelstadt Estate Vineyard, Sonoma Valley AVA

Grape Details:

Syrah's most famous home is in the vineyards of the northern Rhône. It was recently discovered that Syrah is a cross between Mondeuse Blanche (grape indigenous to Savoie) and Dureza (some variety I've never heard of, but is related to Toroldego). Syrah is a famously vigorous variety, which ripens quickly and shortly after veraison (when the baby grapes turn from green to red). This makes farming and pick decisions especially important for Syrah growers, the wines can go from under ripe to overripe at a blink of an eye. Also, next time you are in a Syrah vineyard check out the leaves. Syrah is famous for an extremely large middle lobe (the one that is parallel to the leaves stem).

Soils and Farming:

The Kivelstadt Vineyard is located 4.5 miles northwest of the small town of Glen Ellen on Goulding cobbly clay loam. This shallow and well-drained soil is formed from weathered metavolcanic material. Rock outcroppings are all over the vineyard, and this unique shallow soil is a trademark of many of the greatest vineyards in the world. The drainage helps us to ensure the perfect amount of water stress, which helps the vines

produce the best grapes possible. The parent material provides distinct micronutrients for uptake by the thriving vines. The vineyard ranges in slope from 5 to 15 percent and faces west. This soil type is unique to Glen Ellen and the combination of soil type and aspect make this a one-of-a-kind vineyard that we love to work with vintage after vintage.

Why did the Kivelstadts choose Glen Ellen as their vineyard's home? They love old world wine, so only the coolest region in Sonoma would do. While planting the vineyard in 1997, the Kivelstadts decided to plant multiple Pinot Noir clones on multiple rootstocks. This brings complexity to the blend of Pinot Noir picked from different blocks of the 10-acre vineyard. Kivelstadt Cellars makes every decision with one goal in mind: making the best wine possible. Stylistic winemaking decisions do not start in the winery, they start in the vineyard. Not pulling leaves in the fruit zone, pruning late to stretch out fruit ripening and spraying neither herbicides or pesticides are a few examples of farming decisions that ensure ripeness at lower sugar levels. The vineyard is farmed organically.

Vintage:

2015 was another in a string of very hot vintages. It was one of the earliest harvests in California's history! What was even more historic was the miniscule volume of fruit- Many growers reported yields 30% to 50% lower than expected. Even more historic is the quality! This vintage is truly exceptional the only issue is there isn't much of it to go around.

Vinification:

The grapes received a 3-day cold soak at 55F prior to fermentation in in an open top fermenter. 35% went in whole cluster and the rest was de-stemmed. Following the cold soak, the tank temperature was raised to 85F and the fermentation moved forward without the addition of yeast. The free run juice went straight to barrel in which natural malolactic fermentation occurred. The wine was aged in 20% new French oak and 80% neutral French oak for 22 months prior to bottling.

Tasting Notes:

The color is a vivid ruby, which with age is showing some brick at the extremes of the glass. The wine has a heady spice and smoke with dark berry aromas that are accented by white flowers and garrigue. Rich in texture with a backbone of soft yet present tannin, which the Kivelstadt Estate Vineyard always provides. The wine lingers on the pallet with penetrating floral and mineral qualities and echoes the spice and smoke from the nose. This Californian expression of Syrah will get better for years and years to come.

Analysis:

EtOH: 14.3%

pH: 4.00

TA: 5.9g/L

VA: .85

ML: 100%