

# KIVEL STADT CELLARS

2017 Native Son – Charbono

**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.

A unique varietal, Charbono was widely planted all over California in the beginning of the 20th century. While it has been ripped out or grafted over in favor of more mainstream varietals (ahem, cabernet), there is a small amount remaining in the North Coast. We were lucky enough to get our hands on a two-acre block at Venturi Vineyard and never looked back! We make this rare and unique variety in a light and fun way in order to combine its brooding strength with a light and fun style.

**Varieties:**

Charbono (100%)

**Production:**

225 cases

**Vineyards:**

Venturi Vineyard, Mendocino County AVA

**Grape Details:**

Charbono or, as ampelographers (those who study grape morphology and varietal characterization) call it, Douce Noire was one of the most widespread red varieties of Savoie until the 19th century. It is famous for producing a deeply colored wine, which caused many to think it was Dolcetto from Italy, but DNA analysis has shown it to hail from France. This late ripening varietal traditionally was used for blending due to its color, but we prefer to have Charbono express its individuality.

**Soil and Farming:**

Venturi Vineyard is located just north of Ukiah, in the Calpella Valley, on predominantly Pinole gravelly loam soils. Pinole soils are some of the most sought-after soil types in Mendocino County. Containing a mixture of sandstone, shale and quartz, these deep, well-drained soils were formed from alluvial flows, depositing fist-sized stones along the way. Highly deficient in organic matter, the moderately acidic soil pH allows for optimal nutrient uptake to allow the vines to thrive.

Larry Venturi is a 3rd generation farmer tending to vines planted on his family's historic site in Calpella (Ukiah), in Mendocino County. Planted in the late 1940's, this nearly 70 year-old vineyard is still amazingly healthy and productive. The vines are head trained and have been dry farmed since inception. Farming is certified organic.

**Vintage:**

2017 was a tumultuous growing season to say the least. It was the first season in many years that had significant rainfall in the winter and spring. This provided a much-needed respite from the years of drought that had plagued California. A very hot August kicked harvest off quickly, but September was relatively mild and cool. There was a devastating fire late in the season, which tore through vineyards and more importantly impacted the lives of many Californians. Luckily for our wines, the vineyard was harvested prior to the arrival of the fires.

**Vinification:**

The grape was fermented with ambient yeast and underwent ambient malolactic fermentation in barrel. Half of the grapes are put into an open top fermenter whole cluster; the other half are de-stemmed and thrown on top. The fermentations received gentle 5-minute daily pump overs to do no more than wet the cap. The idea is to gently extract flavor and tannin. This brings a combination of subtle and lifted flavor and aroma with a masculine backbone brought on by the whole cluster and Charbono itself. Ten months of aging in neutral French oak helps to soften tannin and gives the wines some time to evolve.

**Tasting Notes:**

This wine's color is out of this world! It has been described as electric Kool-Aid purple. The bright color that Charbono loves to give, leads you into the high-toned fruit flavors. Next comes an intense hit of earthy spice and forest floor. Charbono's mid palate is not to be missed. It is supple and leads into minerality and integrated tannins.

**Analysis:**

EtOH: 12.2%

PH: 3.71

TA: 6.4g/L

VA: .76

ML: 100%