

KIVEL STADT CELLARS

2017 Sibling Rivalry – Estate Pinot Noir

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.

The Kivelstadt Estate Vineyard Pinot Noir is a cornerstone of the Kivelstadt Cellar's portfolio. This old-world style Pinot Noir is restrained and elegant. It is a serious wine from a serious piece of land, which shows beautifully on day one and has the structure to get better and better.

Varieties:

Pinot Noir (100%)

Production:

272 cases

Vineyards:

Kivelstadt Estate Vineyard, Sonoma Valley AVA

Grape Details:

Pinot Noir has been propagated for several centuries, giving it a lot of time to mutate. The variety is thought to have existed for 2000 years! This explains the myriad clonal selections (more than 1000!). Combinations of Pinot and Gouais Blanc have given birth to over 20 grape varieties which are still used today. Needless to say, Pinot Noir is a very important father and grandfather, which has evolved with the wine industry. Pinot is early budding, which makes it susceptible to frost in spring. It's also early ripening and loves cool climates. It's planted in almost every country that grows wine grapes and there's an obvious reason why- when farmed and fermented with respect, the Pinot Noir grape will produce the most elegant wines in the world.

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:

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:

This wine was fermented in an open top fermenter and 35 percent of the grapes were put in whole cluster. The tank temperature was raised to 85 degrees Fahrenheit 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 percent new French oak and 80 percent neutral French oak for 10 months prior to bottling.

Tasting Notes:

The wine is a brilliant ruby red. It has aromas of black raspberry, cherry-cola, Asian spices and dried flowers. It offers a vibrant palate with red and dark berry flavors, with hints of tomato vine and dried spice. The wines acid pulls through to the finish with notes of vanilla bean, dried flowers and anise.

Analysis:

EtOH: 12.4%

pH: 3.78

TA: 5.2 g/L

VA: .71

ML: 100%