

KIVEL STADT CELLARS

2019 KC Labs Pinot Blanc

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.

KC Labs is our newest edition and our very own playground. We experiment with grapes, styles, fermentation, aging, and much more. Thinking outside the box makes us better producers and bring you better wines.

Known for my willingness to push into the unknown, I often have friends reach out when unconventional vineyards become available. That is how I stumbled into old vine Pinot Blanc from Yount Mill. This was the perfect opportunity to hone my craft and create something unlike anything I had previously made. Luckily for us all, this Pinot Blanc that pays homage to Alsace is delicious.

Variety:

Pinot Blanc (100%)

Production:

310 cases

Vineyards:

Yount Mill Vineyard. Yountville AVA

Grape Details:

Pinot Blanc was confused with Chardonnay for hundreds of years. However, it is a color mutation of Pinot Gris, which was originally observed in Burgundy in 1895. The grape is early budding and ripening while exhibiting medium levels of vigor. It is famed for its use in Alsace, where it is made in varying styles from bone dry to quite sweet.

Soils and Farming:

The vineyards soils are Cole Silt Loam. Cole series consists of very deep, somewhat poorly drained soils that formed in alluvium from mixed sources. The translation of this is that the soils have great water holding capacity enabling very low irrigation and their parent material is derived from rivers and riverbeds.

The Yount Mill Vineyard was one of the first certified organic vineyards in Napa Valley. Even in the post war era of chemical adoration they never stopped farming organically. Located near the Napa River, the vines are tended with minimal intervention and due to open trellising are allowed to grow a little wild, which we love.

Vintage:

2019 was an excellent vintage, particularly for those of us who love restrained wines. Cool and constant temperatures made for slow and steady ripening. This is a vintage which harkens back to the fantastic California vintages of the 80's and early 90's.

Vinification:

Our winemaker had a lot of fun with this one! It was foot tread and left on the skins for 36 hours prior to pressing. Next it was pressed and racked to neutral French oak for fermentation. Sam took a note from the Pinot Blanc's that he loves from Alsace. Pick the wine with a high level of acidity and let it finish where it will. This year the wine pushed through to bone dry. It was bottled unfiltered.

Tasting Notes:

Like the beautiful wines of Alsace this wine has waxy mid palate with mouth watering acid. Leading with ripe pear and honey this wine packs a punch that allows for amazing pairing opportunities. Spicy Thai and Mexican food are the first to come to mind.

Analysis:

EtOH: 12.57%

pH: 3.7

TA: 5.2g/L

VA: .65

ML: 100%