

KIVEL STADT CELLARS

2019 Mother of Invention – White Blend

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 Mother of Invention is a white blend influenced by the Southern Rhône. Produced from two of the most interesting and expressive grapes on the planet (Marsanne and Roussanne). It is fermented and aged entirely in barrel to bring out the beauty and weight of the grapes. This wine retains its freshness while having the intense aroma and flavor that we love from Rhône whites.

Varieties:

Marsanne (20%)

Roussanne (80%)

Production:

310 Cases

Vineyards:

Bonfiglio Vineyard, Mendocino County AVA

Grape Details:

When one mentions Marsanne they must also mention Hermitage. In fact, the first time there is a recorded description of Marsanne (in 1781) it's in reference to a Hermitage Blanc. This variety is late budding, early ripening, vigorous and productive. Due to its large bunches and small berries, it is prone to an assortment of fungal and insect issues (mildew, botrytis & mites to name a few). However, the resulting wine makes the entire struggle worth it! It is aromatically heady with medium acid and can have amazing depth and weight.

Roussanne, not surprisingly, was also first discussed in a description of Hermitage whites. Actually, it was the same description mentioned above. There is a strong parentage-offspring relationship between Marsanne and Roussanne, which explains why they are so historically linked and often confused with one another. It is a mid-ripening variety and is also highly susceptible to fungal and insect problems. Roussanne is more aromatic than Marsanne and often has a more herbal quality. It has higher acid profile, making it the backbone to our blend.

Soils and Farming:

The Bonfiglio Vineyard is located on the banks of the Russian River as it winds from Ukiah Valley down towards the town of Hopland. It is surrounded by several species of oak, madrone and elderberry. The vineyard typically sees diurnal temperature swings of 50 degrees! This extreme fluctuation allows the grapes to fully ripen while maintaining natural acidity.

The vineyard is certified organic and has been since inception. The 25+ year old vines run in very long rows parallel to the River. Glenn, the vineyard owner and manager, is a retired UC Davis professor. His farming techniques combine cutting edge science with traditional organic farming techniques.

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:

The Marsanne and Roussanne were pressed into the same tank and began a native ferment. After a few days of homogenization in tank, the fermenting wine was moved to neutral French oak barrels where it completed primary and malolactic fermentation before a 6-month elevage sur lie. Next the wine was racked to tank before being bottled unfinned and unfiltered.

Tasting Notes:

Our goal is always to make a wine with body and texture while maintaining freshness. Floral and citrus aromas on the nose lead to a powerful and heady attack. The weight balances beautifully with the acid on the finish.

Analysis:

EtOH: 11.89

pH: 3.42

TA: 5.9g/L

VA: .48

FSO₂: 28ppm

ML: 50%