

# KIVEL STADT CELLARS

2019 Wondering – Pet Nat Rose

**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.

Doesn't everyone love rosé? Made like this, it's the perfect beverage to quench your afternoon thirst! Produced from grapes picked only for rosé, this elegant wine will go head-to-head with any bottle from France's famed Provence!

**Varieties:**

Carignane (100%)

**Production:**

115 Cases

**Vineyards:**

Venturi Vineyard, Mendocino County AVA

**Grape Details:**

A little-known fact is that Carignane doesn't originate from Southern France's Languedoc-Roussillon, the region that made it famous. The grape evolved in North-East Spain's Aragon region where it is known as Mazuelo. Carignane is vigorous, highly productive, late budding, mildew prone, and late ripening. Vines produce wines that are high in color, tannin, acid and flavor. These characteristics make it perfectly suited for Northern California and extended life. As these vines get older and older, their fruit gets more and more concentrated.

**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:**

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 Carignane was foot tread and then held in a 500-gallon tank for 3 months in order to drop out solids. It then had an extremely long and slow fermentation over 5-6 weeks. During this time, the wine was racked off solids multiple times to ensure clarification in bottle. This wine was bottled and crown capped at 16 grams per liter residual sugar. This creates an estimated 4 atmospheres of pressure. (For reference champagne usually has around 6atm). And violá! a single fermentation sparkling, aka petillant naturel aka pet nat is born. Fun Fact #2: The more solids in a petillant naturel the more foam when opening, so we try and limit this as much as possible.

**Tasting Notes:**

This in is explosive (literally)! Cool it down and open with a thumb over the top. Yes, I expect you will lose a bit, but it will be worth it. The wine is completely delicious. Great bubble and great mouthfeel will kick off any celebration. Cranberry, strawberry, yeasty notes from the extended time on the lees. Palate has pretty robust effervescence, but the acidity and minerality pull through from the Carignane.

**Analysis:**

EtOH: 11.9% (not really sure) 😊

pH: not sure

TA: not sure

VA: not sure

FSO2: 26ppm

ML: not sure