

# KIVEL STADT CELLARS

2020 Family Secret – Sauvignon 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.

The Family Secret is an example of what an outside-the-box Sauvignon Blanc can be. These 50-year-old vines planted in the Eco Terreno Vineyard in Alexander Valley are exceptional. With a combination of neutral oak and stainless steel fermentation and aging, this wine has all of the great aspects of both old and new world Sauvignon Blanc.

**Varieties:**

Sauvignon Blanc (100%)

**Production:**

250 Cases

**Vineyards:**

Eco Terreno Vineyard, Alexander Valley AVA

**Grape Details:**

Contrary to common belief, Sauvignon Blanc is unlikely to come from the Bordeaux region (though it was first mentioned there as far back as 1710). It is more likely to have originated in the Loire Valley where it was mentioned as far back as 1534! It's most direct parental link is to Savagnin (a delicious grape highly prone to mutation which evolved in the Jura). The grape is very vigorous and is traditionally planted in low vigor soils and paired with low vigor rootstocks. Its small and compact clusters are highly susceptible to botrytis and mildew.

**Farming:**

Eco Terreno is planted in clay loam, derived from the close proximity to the Russian River and ideally suited to grow our Sauvignon Blanc.

The Eco Terreno team believe that in order to become successful grape growers, we must first create a healthy native ecosystem for our vineyards. Eco Terreno is the largest biodynamically farmed contiguous vineyard in Alexander Valley. The vineyard incorporates cover crops, bee gardens, husbandry and limited water usage.

**Vintage:**

2020 was another year marked by wildfires. Sonoma County had a warm winter with no real threat of frost damage. Summer was quite warm with multiple week-long heat spikes. We had a wild lightning storm followed by fires throughout the region. Luckily, we had picked our vineyards or were not in areas directly affected by the fires. 2020 is another solid vintage for Kivelstadt and we can't wait to see how they age.

**Vinification:**

Half of the pressed-juice is fermented in neutral French oak barrels with native yeasts, while the other half is fermented with specific yeast (selected by Jordan Kivelstadt) in stainless steel. Malolactic Fermentation is allowed to proceed in all of the wine in barrels, after which it spends 6 months sur lie. Malolactic fermentation is blocked in the stainless steel tanks. With the final composite blend of the two, we achieve a wine that draws the best of both worlds.

**Tasting Notes:**

This wine is a composite of two styles of Sauvignon Blanc. The 50% fermented in oak brings texture and depth, which is balanced by a racy zing from the stainless tank. Look for notes of orange blossom, citrus, mild tropical aromas.

**Analysis:**

EtOH: 13.25%

pH: 3.42

TA: 5.5g/L

VA: .33

ML: 50%