

KIVEL STADT CELLARS

2020 KC Labs Syrah

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.

Syrah is obviously a cornerstone of Kivelstadt Cellars portfolio. We made our name based on our refined and elegant Kivelstadt Estate Syrah, The Inheritance. Our KC Labs Syrah, on the other hand, is energetic, fun and always ready to start the party!

Variety:

Syrah (100%)

Production:

218 cases

Vineyards:

Venturi Vineyard, Mendocino County AVA

Grape Details:

Syrah's most famous home is in the vineyards of the northern Rhône. It was recently discovered that Syrah is a cross between Mondeuse Blanche (grape indigenous to Savoie) and Dureza (some variety I've never heard of, but is related to Toroldego). Syrah is a famously vigorous variety, which ripens quickly and shortly after veraison (when the baby grapes turn from green to red). This makes farming and pick decisions especially important for Syrah growers, the wines can go from under ripe to overripe at a blink of an eye. Also, next time you are in a Syrah vineyard

check out the leaves. Syrah is famous for an extremely large middle lobe (the one that is parallel to the leaves stem).

Soils 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, with much more life to go. The Zinfandel vines were planted in 1955 and are head trained, dry farmed, the whole shebang. The vineyard is farmed Certified Organic.

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 lighting storm followed by fires throughout the region. Luckily, we had already picked our grapes or were in areas not affected by the fires. 2020 is another solid vintage for Kivelstadt and we can't wait to see how they age!

Vinification:

This wine was made using Carbonic fermentation, like the wines of Beaujolais. We destemmed 5% of the grapes at the bottom of the tank. The following 95% grapes left whole cluster (stems and all) over top. The wine was then blanketed with CO₂ and held at cool temperatures for 8 days (70F). Our winemaker preformed 1 very gentle pump over per day. This was not to achieve extraction (the traditional use of a pump over), but instead was to just wet the dry grapes on the top of the fermenting tank. This ensures that the aerobic (oxygen loving) bacteria are kept out, keeping the wine from into vinegar. After 8 days the wine was pressed to barrel where it finishes primary fermentation. It is aged in neutral barrels for 6 months where it finishes malolactic fermentations prior to bottling.

Tasting Notes:

We've taken a different approach to Syrah with this "Vin de Soif". Pop, drink and enjoy! Look for Blueberry with pepper spice notes. Palate is a little deeper than electric Kool-aid; Bright, purple, it captures the true color of Syrah skins. Light body with tiny tannin, punctuated by acid that pulls everything through.

Analysis:

EtOH: 13.17%

pH: 3.77

TA: 6.4g/L

VA: .59

ML: 100%