

# KIVEL STADT CELLARS

2020 KC Labs Zin

## **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 brings you better wines.

Carbonic Fermentation is one of our Winemaker Sam's great loves! This kind of fermentation creates a bright and light style of wine that is celebratory and quaffable. Carbonic does not refer to carbonation, but rather a chemical reaction forced by carbon dioxide fermenting inside each little berry turning CO<sub>2</sub> into Carbonic Acid. Forced malolactic fermentation within the berry raises the pH prior to primary fermentation which leads to bright and fruity esters (aromas, flavors)

## **Variety:**

Zinfandel (100%)

## **Production:**

433 cases

## **Vineyards:**

Venturi Vineyard, Mendocino County AVA

## **Grape Details:**

Zinfandel, AKA Primitivo and originally called Tribidrag (weird, right?) was originally a Croatian variety. This grape was made famous in California due to its deep rich color and high yield potential. Many of California's oldest vineyards are field blends with Zinfandel vines scattered throughout. These grapes are very productive, mid to late ripening and can have extreme ranges of ripeness in each bunch. This makes it an unwieldy grape to manage, but it has a huge payoff when you get it right!

## **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 lightning 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 CO<sub>2</sub> 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 Zinfandel with this "Vin de Soif" (easy drinkin'). Open, drink and enjoy! Bright cranberry, raspberry with a little bit of bubble gum and candy. This walks the line between rose and red wine having low tanning and mouth-watering acid of rosé, but all the color of a red.

### **Analysis:**

EtOH: 12.82%

pH: 3.88

TA: 5.0g/L

VA: .65

ML: 100%