

KIVEL STADT CELLARS

2020 Twice Removed – 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 (70%)

Grenache Noir (30%)

Production:

240 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.

Grenache Noir or Granacha Tinta in Spain is an ancient variety that has undergone many mutations effecting berry color (Blanc, Gris and Rouge can all be found). Grenache has long been thought to originate from Spain, but current DNA analysis has started a debate as to whether it originated in Spain or Sardinia, where it is called Cannonau. Grenache Noir is France's Second most widely planted grape, which implicates its importance in wine tradition. It is also the base of Southern Rhone Blends from famed regions such as Châteauneuf-du-Pape. This relatively early budding, but late ripening grape is great for hot climates (such as California!). Color is dependent on yield and can range from light and bright to dark and

brooding. A fun Viticultural fact is that Grenache is highly resistant to eutypa die back, which explains its miraculous longevity.

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:

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 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:

The Grenache and Carignane were harvested on the same day from Venturi Vineyard. Our Winemaker, Sam, foot tread the Grenache in the picking bins, put dry ice on top, wrapped the bins with shrink wrap and left them to soak overnight. This enabled us to extract just a bit of color from the grapes. Carignane on the other hand happily gives color, so it does not get any extraction prior to pressing. The fruit was pressed whole cluster and co-fermented in stainless steel tank. To maintain bright aromas and minerality, the wine is fermented at cold temperature 48-50f. This primary fermentation lasts 4-5 weeks. After primary fermentation ended, the wine is racked off the lees and malolactic fermentation is blocked.

Tasting Notes:

The wine is light and steely minerality. Aromas are punctuated by bright cranberry, grapefruit and savory herbs. By using grape varieties made famous in the Rhone we attain a mid-palate that makes this perfect with light food or alone!

Analysis:

EtOH: 12.32%

pH: 3.28

TA: 6.9g/L

VA: .34

FSO2: 26ppm

ML: 1.8g/L