

KIVEL STADT CELLARS

2020 Wayward Son – Orange Wine

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 Wayward Son started as a fun experiment and, over the years, has become one of our greatest passions. Skin fermented white wines have been around for centuries and make some of the most interesting wines we know! While paying homage to its stylistic ancestors, we utilize our evolved knowledge of phenols and extraction to make a balanced and approachable orange wine.

Varieties:

Marsanne (50%)

Roussanne (50%)

Production:

377 Cases

Vineyards:

Bonfiglio Vineyard, Mendocino County AVA

Grape Details:

When one mentions Marsanne they must also mention Hermitage. In fact, the first time there is a recorded description of Marsanne (in 1781) it's in reference to a Hermitage Blanc. This variety is late budding, early ripening, vigorous and productive. Due to its large bunches and small berries, it is prone to an assortment of fungal and insect issues (mildew, botrytis & mites to name a few). However, the resulting wine makes the entire struggle worth it! It is aromatically heady with medium acid and can have amazing depth and weight.

Roussanne, not surprisingly, was also first discussed in a description of Hermitage whites. Actually, it was the same description mentioned above. There is a strong parentage-offspring relationship between Marsanne and Roussanne, which explains why they are so historically linked and often confused with one another. It is a mid-ripening variety and is also highly susceptible to fungal and insect problems. Roussanne is more aromatic than Marsanne and often has a more herbal quality. It has higher acid profile, making it the backbone to our blend.

Soils and Farming:

The Bonfiglio Vineyard is located on the banks of the Russian River as it winds from Ukiah Valley down towards the town of Hopland. It is surrounded by several species of oak, madrone and elderberry. The vineyard typically sees diurnal temperature swings of 50 degrees! This extreme fluctuation allows the grapes to fully ripen while maintaining natural acidity.

The vineyard is certified organic and has been since inception. The 25+ year old vines run in very long rows parallel to the River. Glenn, the vineyard owner and manager, is a retired UC Davis professor. His farming techniques combine cutting edge science with traditional organic farming techniques.

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:

The two Rhône varietals were picked together and co-fermented in a closed top fermenter. The grapes were destemmed and fermented with native yeast. As an orange wine, we macerated it, on the skins, for 13 days prior to pressing. Once pressed off the skins the wine completes primary and malolactic fermentation in neutral French oak where it spends 6 months on the lees. It is bottled without fining or filtration.

Tasting Notes:

Our goal with the orange wine is to make something that anybody can enjoy! It's interesting enough to intrigue the most experimental taster and approachable enough as an introduction to orange wines. It has a floral nose with hints of vermouth, orange blossom and green tea. This is followed by a phenolic attack which is pulled to the finish by weight and acid on the mid palate.

Analysis:

EtOH: 12.68%

pH: 3.79

TA: 4.3 g/L

VA: .42

FSO2: 30ppm

ML: 100%