

the wine trust

HERITAGE • TRADITION • CRAFT



Kivelstadt Background

Owner: Kivelstadt Cellars

Country: United States / California / Sonoma

Founded: 2007

Annual Production: 5,000cs

Description: In 2007, eponymous founder Jordan Kivelstadt left a corporate career to become a winemaker, spending time in Australia and South America before returning to California. Since returning to his family's Sonoma vineyard, he has focused on producing wines of character and authenticity using sustainably-farmed heritage grapes produced in a minimal-intervention style.

Wine Notes – 2020 Twice Removed Rose

Kivelstadt Cellars was founded on the principle that people deserve to drink authentic wines with soul. Their wines come from heritage vineyards throughout California, farmed with the utmost respect for nature and produced with as little intervention as possible. Twice Removed rose is a classic Rhone-style blend of Grenache and Carignane, grown in Mendocino's 70 year old, organic Venturi Vineyard. The Grenache was foot-stomped and left to cold soak overnight in order to extract full color. Both varietals were then whole-cluster pressed, co-fermented in stainless steel and then racked off of the lees with malo blocked. The result is a salmon pink beauty with a light and steely minerality and aromas dominated by bright cranberry, grapefruit and savory herbs.

Technical Specifications

Varietal Composition:	70% Carignane, 30% Grenache
Vineyard Region:	California – Mendocino (Venturi Vineyard)
Production Volume:	240 cases
Vineyard Characteristics:	North of Ukiah in the Calpella Valley on well-drained, gravelly Pinole loam soils with sandstone, shale and quartz inclusions and dispersed fist-sized stones (70+ year old vines), certified organic
Wine-Making / Vinification:	Picked on the same day, Grenache was foot-stomped and left to cold soak overnight, no extraction of Carignane Both varietals whole-cluster pressed and co-fermented for 4-5 weeks in stainless steel, then racked off the lees with malolactic fermentation blocked
Alcohol / Volume:	12.32%
Total Acidity:	6.9 g/L
Residual Sugar:	1.8 g/L