

# 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 – 2021 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, north of Ukiah. This vineyard was originally planted in the 1940s, is farmed by the third generation of the Venturi family and is both dry-farmed and certified organic. The Grenache was foot-stomped and left to cold soak overnight (with a dry ice top) in order to extract a hint of 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

<b>Varietal Composition:</b>	53% Grenache, 47% Carignane
<b>Vineyard Region:</b>	California – Mendocino (Venturi Vineyard), north of Ukiah
<b>Production Volume:</b>	628 cases
<b>Vineyard Characteristics:</b>	North of Ukiah on well-drained, gravelly Pinole loam soils with sandstone, shale and quartz inclusions and dispersed fist-sized stones (70+ year old vines), certified organic
<b>Wine-Making / Vinification:</b>	Grapes harvested on the same day, Grenache was foot-stomped in the picking bins and left to cold soak overnight covered by dry ice to extract color, no extraction of Carignane Both varietals whole-cluster pressed and co-fermented for 4-5 weeks in stainless steel at cold temperatures, then racked off the lees with malolactic fermentation blocked
<b>Alcohol / Volume:</b>	12.14%
<b>Total Acidity:</b>	6.22 g/L
<b>Residual Sugar:</b>	1.7 g/L