

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 – 2019 Family Secret Sauvignon Blanc

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. The Family Secret uses exceptional 40 year old vines planted in the Indian Springs Vineyard in Kenwood. This hilly vineyard has been sustainably farmed since the 1970s and features well-drained loam soils and a California sprawl canopy that provides extensive shade, enabling slow ripening of the fruit. With a combination of neutral oak and stainless steel fermentation and aging, this wine has all of the great aspects of both old and new world Sauvignon Blanc.

Technical Specifications

Varietal Composition:	100% Sauvignon Blanc
Vineyard Region:	California – Sonoma (Indian Springs - Kenwood)
Production Volume:	932 cases
Vineyard Characteristics:	Sustainably farmed since the 1970s; old-school California sprawl canopy providing lots of shade and enabling slow, even ripening Well-drained Langier Loam series soils nestled in the rolling hills of Kenwood, enabling good water and nutrient uptake
Wine-Making / Vinification:	Half fermented in stainless steel using select yeast, half in neutral French oak using native yeast Malolactic fermentation for all wine in oak barrel followed by 6 months aging on lees, no MLF for wine in stainless steel; blended immediately prior to bottling
Alcohol / Volume:	11.95%
Total Acidity:	6.9 g/l
pH:	3.35