

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 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 50 year old vines planted in the Eco Terrano Vineyard in the Alexander Valley. This vineyard is the largest, contiguous bio-dynamic vineyard in Alexander Valley and boasts clay loam soils which are perfect for Sauvignon Blanc. The wine is fermented and aged in a combination of neutral oak barrels and stainless steel tanks, with the wine in the oak barrels also undergoing malolactic fermentation and 6 months of lees aging to add texture, depth and a hint of creaminess to the racy zing from the stainless steel. The result is a perfect marriage of both old and new world, featuring orange blossom, citrus and mild tropical fruit notes.

Technical Specifications

Varietal Composition:	100% Sauvignon Blanc
Vineyard Region:	California / Sonoma / Alexander Valley (Eco Terrano Vineyard)
Production Volume:	250 cases
Vineyard Characteristics:	Clay loam soils derived from proximity to Russian River Largest bio-dynamically farmed, contiguous vineyard in Alexander Valley. Cover crops, bee gardens, limited water usage
Wine-Making / Vinification:	Half fermented in stainless steel tanks using select yeast, half in neutral French oak barrels 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:	13.25%
Total Acidity:	5.5 g/l
pH:	3.42