

# 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 Father's Watch Red Blend

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 respect for nature and produced with as little intervention as possible. Father's Watch is their southern Rhone-style blend, produced from the unique, organic, head-trained, dry-farmed Venturi Vineyard in Mendocino, just north of Ukiah. Originally planted in the 1940s, Venturi is still amazingly productive and healthy. This elegant red wine is proof that California can produce serious wine at a reasonable cost. It balances fruit and earth and has richness on the attack, yet finishes brightly thanks to the acidity of the Grenache and Carignane. There is distinct high-toned red fruit on the nose, with of dried herbs and spices rounding out the palate and finish.

## Technical Specifications

<b>Varietal Composition:</b>	36% Syrah, 34% Grenache Noir, 30% Carignane
<b>Vineyard Region:</b>	California – Mendocino (Venturi), just north of Ukiah
<b>Production Volume:</b>	750 cases
<b>Vineyard Characteristics:</b>	Pinole soils – alluvial, well-drained, gravelly loam with sandstone, shale and quartz and dispersed fist-sized stones (80 years old)
<b>Wine-Making / Vinification:</b>	Hand-harvested grapes, varietals separately vinified using native yeasts and blended prior to elevelage 30% whole-cluster, 70% de-stemmed, minimal pumping over to wet the cap and promote gentle extraction of flavor and tannin 14 months aging in neutral French oak
<b>Alcohol / Volume:</b>	13.5%
<b>Total Acidity:</b>	5.5 g/l
<b>pH:</b>	3.72