

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 Mother of Invention White 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 the utmost respect for nature and produced with as little intervention as possible. The Mother of Invention is a Southern Rhone-influenced white blend. Produced from two of the most interesting and expressive grapes on the planet (Marsanne and Roussanne), the grapes are co-fermented and aged 100% in barrel to bring out their natural beauty and weight. This wine retains its freshness while having the intense aroma and flavor of Rhone whites.

Technical Specifications

Varietal Composition:	80% Roussanne, 20% Marsanne
Vineyard Region:	California – Mendocino (Bonfiglio)
Production Volume:	250 cases
Vineyard Characteristics:	Bonfiglio – certified organic vineyard on the banks of the Russian River, sees large diurnal temperature variations allowing full ripening with acidity; 30-year old vines
Wine-Making / Vinification:	Both grapes pressed into the same tank and co-fermented using native yeasts in neutral French oak Primary and malolactic fermentation completed prior to 6-month elevage on lees in neutral French oak Racked to tank, bottled unfiltered and unfiltered
Alcohol / Volume:	11.89%
Total Acidity:	5.9 g/l
pH:	3.42
Residual Sugar:	0 g/L