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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 Native Son Charbono (Organic)

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. Originally from Savoie and possibly related to Dolcetto, Charbono was widely planted all over California in the beginning of the 20th century. While it has largely been ripped out or grafted over in favor of better-known “international” varieties, there is a small amount remaining in the North Coast. Kivelstadt is fortunate to have access to a two-acre block at Venturi Vineyard and makes this rare and unique varietal combining its brooding strength with a light, fun and lower alcohol style. This bright beauty features high-toned fruit flavors melded with intense earthy spice and forest floor notes, with a supple minerality and well-integrated tannins.

Technical Specifications

Varietal Composition:

100% organic Charbono (AKA Douce Noir, originally from Savoie)

Vineyard Region:

California – Mendocino (Venturi Vineyard)

Production Volume:

238 cases

Vineyard Characteristics:

North of Ukiah in the Calpella Valley on well-drained, gravelly Pinole loam soils with sandstone, shale and quartz inclusions and dispersed fist-sized stones (70+ year old vines)

Winemaking/Vinification:

100% hand-harvested, 100% native yeasts, 50% whole-cluster fermented on bottom / 50% destemmed on top, semi-carbonic maceration

Daily 5-minute punch-downs to extract flavor and tannins gently

10-12 months of aging in neutral French oak to soften tannins and give wine time to evolve

Alcohol/Volume:

12.0%

Total Acidity:

~6.0 g/l

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