

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 – 2016 Old Wyve's Tale Carignane

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 Old Wyve's Tale is an expression of California winemaking and terroir with a subtle nod to Carignane's origins in the south of France. Produced from two of California's oldest vineyards, this rustic and elegant red wine spends 10 months in barrel and balances beautifully between its primary aromas and softened tannins.

Technical Specifications

Varietal Composition:

100% Carignane

Vineyard Region:

52% Cooley Ranch (Alexander Valley), 48% Venturi (Mendocino)

Production Volume:

235 cases

Vineyard Characteristics:

Cooley Ranch – vines date to 1877, clay loam soils are slowly permeable, certified organic, head-trained and dry-farmed

Venturi – well-drained, gravelly loam soils with sandstone, shale and quartz inclusions and dispersed fist-sized stones (70+ year old vines)

Wine-Making / Vinification:

Grapes fermented separately using native yeasts, 40% whole-cluster, 60% destemmed over the top

Daily punch-downs to extract flavor and tannins while coaxing a passive carbonic fermentation followed by 10 months aging in neutral French oak

Alcohol / Volume:

12.5%

Total Acidity:

6.5 g/l

pH:

3.43