

# 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 Wayward Son Orange Wine

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 Wayward Son, which started as a fun experiment, has, over the years, become one of Kivelstadt's greatest passions. Made from Rhone varietals grown in the certified organic soils of the Russian River Valley's Bonfiglio vineyard, this luscious skin-fermented, certified organic white juice harkens to a centuries-old wine-making tradition that produces some of the most interesting wine around! While paying homage to its stylistic ancestors, Kivelstadt uses modern understanding of phenols and extraction to make a balanced and approachable orange wine, with hints of vermouth, citrus blossom and green tea.

## Technical Specifications

<b>Varietal Composition:</b>	50% Marsanne / 50% Roussanne
<b>Vineyard Region:</b>	California – Mendocino (Bonfiglio)
<b>Production Volume:</b>	377 cases
<b>Vineyard Characteristics:</b>	Bonfiglio – <i>certified organic vineyard</i> on the banks of the Russian River, sees 50-degree+ diurnal temperature variations allowing full ripening with acidity; 15-25 year old vines
<b>Wine-Making / Vinification:</b>	Grapes were picked and destemmed and then fermented in a small open-top fermenter using native yeast followed by 9-day skin-on maceration prior to pressing off the skins Primary and malolactic fermentation completed immediately after in French oak for 6-months on lees, bottled unfiltered and unfiltered
<b>Alcohol / Volume:</b>	12.68%
<b>Total Acidity:</b>	4.3 g/l
<b>pH:</b>	3.79