

# 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 – 2021 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 100% Roussanne grown in the certified organic soils of the Lake County's Shannon Ridge vineyard, this luscious skin-fermented, certified organic orange 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>	100% Roussanne
<b>Vineyard Region:</b>	California – Shannon Ridge Vineyard (Lake County)
<b>Production Volume:</b>	312 cases
<b>Vineyard Characteristics:</b>	Organically farmed at high elevation with extremely steep, gravelly slopes.
<b>Wine-Making / Vinification:</b>	Grapes were picked and destemmed and then fermented in a closed-top fermenter using native yeast followed by 13-day skin-on maceration prior to pressing off the skins Primary and malolactic fermentation completed immediately after in neutral French oak for 6-months on lees, bottled unfiltered and unfiltered
<b>Alcohol / Volume:</b>	12.68%
<b>Total Acidity:</b>	5.51 g/l
<b>pH:</b>	3.66