

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 Wondering Carignane (Pet Nat)

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. Wondering is Kivelstadt's first ever 'sparkling' wine and is a unique single-fermentation gem (aka a 'pet nat' or 'petillant naturel' wine). This effervescent gem is made from Carignane from the dry-farmed Venturi Vineyard in Mendocino. The vineyard was originally planted in the 1940s and is farmed by the 3rd generation of the Venturi family. The vines are head-trained and the entire vineyard is certified organic. The wine is delicious and features cranberry, strawberry and yeasty notes from the extended time on the lees. The mouth has a robust effervescence, but the acidity and minerality of the Carignane pull through. The perfect celebration wine!

Technical Specifications

Varietal Composition:	100% Carignane
Vineyard Region:	California / Mendocino County, north of Ukiah
Production Volume:	195 cases
Vineyard Characteristics:	Pinole soils – alluvial, well-drained, gravelly loam with sandstone, shale and quartz and dispersed fist-sized stones (80 years old)
Wine-Making / Vinification:	Hand-harvested, foot-stomped then held in 500 gallon tank for 3 months to drop out solids 5-6 week fermentation using native yeast, racked off solids many times to ensure clarity, bottled and crown capped at 16 g/l sugar to create 4atm of pressure
Alcohol / Volume:	11.9%
Total Acidity:	7.7 g/l
pH:	3.4