the wine trust



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 Wondering Pet Nat Pinot Noir (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. Wondering is Kivelstadt's unique take on a 'sparkling' wine. This effervescent gem is made from organic Pinot Noir grown in the rare, fine-grained loam soils of the Russian River Valley's Wood Road Vineyard. Light salmon-colored, this delicious gem features a great bubble and great mouthfeel. Strawberry, cranberry and light yeast notes from extended lees contact dominate the palate, framed by bracing acidity and minerality. The perfect partner for a celebration!

Technical Specifications

Varietal Composition:	100% organic Pinot Noir
Vineyard Region:	California – Wood Road Vineyard, Russian River Valley
Production Volume:	~425 cases
Vineyard Characteristics:	Rare fine-grained sandy loam, excellent drainage
Vine Age:	Planted in mid 1990s
Wine-Making / Vinification:	Hand-harvested, 100% whole-cluster pressed
	3-4 week fermentation using native yeast to dryness, then barreled for malolactic fermentation
	Prior to bottling, secondary fermentation (using native yeast) is started by adding sugar to the wine, creating 4atm of pressure
	Extended lees aging (non-disgorged) in bottle, unfiltered and unfined
Alcohol / Volume:	11.9%