

KIVEL STADT CELLARS

2016 Family Secret – Sauvignon Blanc

Overview:

Years ago Kivelstadt Cellars was only an idea, the idea that people deserve to drink wines with soul. These wines would come from vineyards with heritage, farmed with the utmost respect for nature, and fermented with low intervention. A combination of these ideals has evolved into a lifestyle. A lifestyle which vintage after vintage results in delicious wine's which pay homage to California's terroir.

The Family Secret is an example of what great winemakers can do with Sauvignon Blanc when they think outside the box. These 40 year old vines planted in the Indian Springs Vineyard in Kenwood are exceptional. With a combination of neutral oak and stainless steel fermentation and aging this wine has all of the great aspects of both old and new world Sauvignon Blanc.

Varieties:

Sauvignon Blanc (100%)

Production:

417 Cases

Vineyards:

Indian Springs Vineyard, Sonoma Valley AVA

Grape Details:

Contrary to common beliefs Sauvignon Blanc is unlikely to come from the Bordeaux region (though it was first mentioned there as far back as 1710). It is more likely to have originated in the Loire Valley where it was mentioned as far back as 1534! It's most direct parental link is to Savagnin (a delicious grape highly prone to mutation which evolved in the Jura). The grape is very vigorous and is traditionally planted in low vigor soils and paired with low vigor rootstocks. Its small and compact clusters are highly susceptible to botrytis and mildew.

Soils:

Indian Springs is located in Kenwood California and is planted on Laniger Loam series soils. These are well-drained soils, which enable good water and nutrient uptake in their uppermost 60 inches.

Farming:

This vineyard's rolling hills have been sustainably farmed since the 70s when the ranch was originally planted. It has been trained over many years to have a quadrilateral can system with an old school California sprawl canopy. This provides a lot of shade during hot periods of the year and creates a naturally slow ripening. Vintage after vintage it has very low yields

around 2.5 tons per acre, which underscores the Indian Springs Vineyards owner's commitment to excellence.

Vintage:

2016 was another in a string of very hot vintages. This was tempered by very heavy rainfall in the autumn. The rainfall was a great relief from the multi year drought that California vines had been struggling against. A cooler than average August allowed for steady ripening.

Vinification:

Half of the juice is fermented in neutral French oak barrels with native yeasts, while the other half is fermented with specific yeast (selected by Jordan Kivelstadt) in stainless steel. Malolactic Fermentation is allowed to proceed in all of the wine in barrel, after which it spends 6 months sur lie. MLF is blocked in the stainless steel portion of the wine. With the final composite blend of the two, we achieve a wine that draws the best of both worlds.

Tasting Notes:

This wine is a composite of two styles of Sauvignon Blanc. The 50% in barrels bring texture and depth, which is balanced by a racy zing from the stainless tank.

Analysis:

EtOH: 13.9%

pH: 3.10

TA: 7.9g/L

VA: .42

ML: 50%