

# KIVEL STADT CELLARS

## 2016 Father's Watch – Red Blend

### **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 wines which pay homage to California's terroir.

Father's Watch is Kivelstadt's southern Rhone-style blend. Produced from two amazing vineyards, this rustic and elegant red wine is proof that California can produce serious wine at a reasonable cost. With 14 months in barrel, the wine balances beautifully between its primary aromas and softened tannins. It will make the staunchest Francophile smile and is the perfect thing for a relaxing summer afternoon.

### **Varieties:**

Carignane (32%)

Grenache Noir (27%)

Syrah (22%)

Mourvedre (19%)

### **Production:**

1241 Cases

### **Vineyards:**

Venturi Vineyard, Mendocino County AVA

Naggiar Vineyard, Sierra Foothills AVA

### **Blend:**

81% Venturi Vineyard, Mendocino County AVA

19% Naggiar Vineyard, Sierra Foothills AVA

### **Grape Details:**

A little known fact is that Carignane doesn't originate from southern France's Languedoc Roussillon, the region that made it famous. The grape actually evolved in northeast Spain's Aragon region, where it is known as Mazuelo. Carignane is vigorous, highly productive, late budding, mildew prone, late-ripening, and produces wines that are high in color, tannin, acid and flavor. All of these characteristics make it perfectly suited for Northern California and extended life. As these vines get older and older, their fruit gets more and more concentrated.

Grenache Noir, or Granacha Tinta in Spain, is an ancient variety that has undergone many mutations affecting berry color (Blanc, Gris and Rouge can all be found). Grenache has long

been thought to originate from Spain, but current DNA analysis has started a debate as to whether it originated in Spain or Sardinia, where it is called Cannonau. Grenache Noir is France's second most widely-planted grape, which implicates its importance in France's wine tradition. It is also the base of southern Rhone blends from famed regions such as Chateauneuf-du-Pape. This relatively early budding, but late ripening grape is great for hot climates such as California. Color is dependent on yield, and can range from light and bright to dark and brooding. A fun viticultural fact is Grenache is highly resistant to eutypa die back, which explains its miraculous longevity.

Mourvedre is another in a line of grapes made famous by the French which originating in Spain, where it's called Monastrell. It was most likely introduced to southern France's Provence region around the 16th century. Known to have small and tight bunches, it is late budding and ripening. This late ripening makes it another grape perfectly suited for California's hot climates.

Syrah's most famous home is in the vineyards of the northern Rhone. For those of you who really want to dork out, it was recently discovered that Syrah is a cross between Mondeuse Blanche (a grape indigenous to Savoie that's famous for its pepper character) and Dureza (some variety I've never heard of, but is related to Toroldego). Syrah is a famously vigorous variety, which ripens quickly and shortly after veraison. This makes harvest decision and farming especially important for Syrah growers, as the wines can go from underripe to overripe in a blink of an eye. Also, next time you're in a Syrah vineyard, check out the leaves. Syrah is famous for an extremely large middle lobe (the one that is parallel to the leaf's stem).

#### **Soils:**

Venturi Vineyard is located just north of Ukiah, in the Calpella Valley, on predominantly Pinole gravelly loam soils. Containing a mixture of sandstone, shale and quartz, these deep, well-drained soils were formed from alluvial flows, depositing fist-sized stones along the way. Highly deficient in organic matter, the moderately acidic soil pH allows for optimal nutrient uptake to allow the vines to thrive. Pinole soils are some of the most sought after soil types in Mendocino County.

Naggiar Vineyard is located in the Sierra Foothills. Sierra soils have brown, moderately acid, coarse sandy loam A horizons that grade to yellowish red and red, slightly acid, heavy loam and clay loam B horizons grading to strongly weathered acid igneous bedrock. This igneous parent material gives the Sierra Foothills a distinct minerality.

#### **Farming:**

Larry Venturi is a third generation farmer tending to vines planted on his family's historic site in Calpella in Mendocino County. Planted in the late 1940s, this nearly 70-year-old vineyard is still amazingly healthy and productive. The vines are head trained and have been dry farmed since inception. Farming is certified organic.

Naggiar Vineyard prides themselves on adhering to the best and most recent sustainable farming practices in the viticulture industry. Nestled in the rolling hillsides of Grass Valley, the Mourvedre was planted in 1998.

#### **Vintage:**

The 2016 vintage 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:**

Grapes from the two vineyards were fermented separately and blended prior to elevage. Both lots were fermented with ambient yeast in order to preserve the typicity of their distinct vineyards. Thirty percent of the clusters were left whole, while 70 percent were destemmed over the top. The fermentations were pumped over minimally in order to wet the cap. The idea is to gently extract flavor and tannin. This brings a combination of high-toned flavor and aroma with a masculine backbone brought on by the whole cluster. Fourteen months of aging in neutral French oak helps to bring the multiple sides of this blend into harmony.

**Tasting Notes:**

This red blend has richness on the attack, yet finishes brightly thanks to the acid profile of the Grenache and Carignane. There is a fantastic balance of fruit and earth, which is characteristic of southern Rhone blends, but due to its California roots this wine's fruit enlivens the entire drinking experience. There is distinct high-toned red fruit on the nose, with of dried herbs and spices rounding out the palate and finish.

**Analysis:**

EtOH: 13.1%

pH: 3.40

TA: 6.1g/L

VA: .77

FSO2: 21ppm

ML: 100%