

# KIVEL STADT CELLARS

2016 KC Labs Mourvedre

**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.

KC Labs is the newest addition to our portfolio. When we have an opportunity that we can't pass up we always take it. Sometimes that opportunity will only be a single vintage wine, sometimes more. KC Labs is our playground. We experiment with grapes, styles, fermentation, aging and much more. Thinking outside the box makes us better producers. The consumer is the lucky beneficiary of our experimentation. We always guarantee that the KC Labs wines will receive the same amount of love as our other projects and, luckily for you, the price will be a little lower!

At Kivelstadt, we love Rhone varietals. Playing around with some Mourvedre was too much fun to pass up! The KC Labs Mourvedre is the fun and energetic counterpart to our more serious Father's Watch Red Blend. Fun, light and always ready to start the party!

**Varieties:**

Mourvedre

**Production:**

75 Cases

**Vineyards:**

Naggiar Vineyard, Sierra Foothills AVA

**Grape Details:**

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.

**Soils:**

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:**

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 were fermented with ambient yeast in order to preserve the typicity of their distinct vineyards. What made this fun was picking it earlier than the other lots and leaving 35 percent of the clusters entire while 65 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. A short 10 months of aging in neutral oak maintains this wine's freshness.

**Tasting Notes:**

This wine is bright, light and easy drinking. Our homage to the wines of Beaujolais that we love to guzzle!

**Analysis:**

EtOH: 13.4%

pH: 3.35

TA: 6.8g/L

VA: .74

FSO<sub>2</sub>: 21ppm

ML: 100%