

KIVEL STADT CELLARS

2016 Mother of Invention – White 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 wine's which pay homage to California's terroir.

The Mother of Invention is a white blend influenced by the Southern Rhone. Produced from three of the most interesting and expressive grapes on the planet (Marsanne, Roussanne and Viognier). It is fermented and aged entirely in barrel to bring out the beauty and weight of the grapes. This wine retains its freshness while having the intense aroma and flavor that we love from Rhone whites.

Varieties:

Marsanne (40%)

Roussanne (40%)

Viognier (20%)

Production:

298 Cases

Vineyards:

Naggiar Vineyard, Sierra Foothills AVA

Grape Details:

When one mentions Marsanne they must also mention Hermitage. In fact, the first time there is a recorded description of Marsanne (in 1781) it's in reference to a Hermitage Blanc. This variety is late budding, early ripening, vigorous, fertile and productive. Due to it's large bunches and small berries it is prone to an assortment of fungal and insect issues (mildew, botrytis & mites to name a few). The wine resulting from this grape makes the entire struggle worth it! It is heady aromatically with medium acid and when made well has amazing depth and weight.

Roussanne, not surprisingly, was also first discussed in a description of Hermitage whites. Actually it was the same description mentioned above, which occurred in 1781. There is a strong parentage-offspring relationship between Marsanne and Roussanne, which explains why they are so historically linked and often confused with one another. It is a mid ripening variety, which is highly susceptible to mildew, botrytis, mites and thrips. Roussanne is more aromatic than Marsanne and often has a more herbal quality. Also, it has higher acid making it the backbone to our blend.

Viognier is a headily aromatic variety making full-bodied whites all over the world. Viognier most likely evolved in Condrieu where it was first mentioned in 1781. It has a parent-offspring relationship to Mondeuse-Blanch, which makes it a grandparent or distant cousin of Syrah. This variety is early budding and mid ripening. Surprisingly it's long compact bunches have good resistance to botrytis.

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 team pride 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:

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:

The white Blend was picked over a 7-day period. Viognier was the first to be harvested. We always pick the Viognier first in order to maintain it's natural acid. It was pressed into tank and began a native ferment. One week later the Marsanne and Roussanne were picked, pressed and added to the Viognier. After a few days of homogenization in tank, the fermenting wine was moved to neutral French oak barrels where it completed primary and malolactic fermentation before a 6-month elevage sur lie. Next the wine was racked to tank before being bottled unfiltered and unfiltered.

Tasting Notes:

Our goal is always to make a wine with body and texture while maintaining freshness. With the 2016 we nailed it! Floral and citrus aromas on the nose lead to a powerful and heady attack. The weight balances beautifully with the acid on the finish.

Analysis:

EtOH: 12.5%

pH: 3.40

TA: 5.2g/L

VA: .61

FSO2: 20ppm

ML: 100%