

# KIVEL STADT CELLARS

## 2016 Old Wyve's Tale – Old Vine Carignane

### **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.

The Old Wyve's Tale is an expression of California winemaking and terroir with a subtle nod to Carignane's origins in the south of France. Produced from two of California's oldest vineyards this rustic and elegant red wine is both an expression of what California once was and will be again. With 10 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 (100%)

### **Production:**

235 Cases

### **Vineyards:**

Cooley Ranch, Alexander Valley AVA  
Venturi Vineyard, Mendocino County AVA

### **Blend:**

52% Cooley Ranch, Alexander Valley AVA  
48% Venturi Vineyard, Mendocino County 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.

### **Soils:**

Cooley Ranch is located at the northern tip of Alexander Valley, just north of the town of Cloverdale. The Cole clay loam series soils are deep soils formed in recent alluvial sediments. These past riverbeds are slowly permeable soils with good native fertility. These soils respond

very well to organic amendments and cover crops, making them ideal for the low intervention farming that is so important to us at Kivelstadt Cellars.

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.

**Farming:**

Cooley Ranch is Certified Organic, head trained and dry farmed. These gnarly old Carignane vines were planted in 1877, making them the oldest Carignane in California. Due to amazing farming by Alexander Valley native Brett Domenichelli, this vineyard continues to astound us with painfully low yields (1.5 tons/acre), but incredibly concentrated fruit.

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 1940's, this nearly 70-year-old vineyard is still amazingly healthy and productive, with much more life to go! The vines are head trained and have been dry farmed since inception. Farming is certified organic.

**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. Forty percent of the clusters were left whole while 60 percent were destemmed over the top. The fermentations were punched down only once a day in order to wet the cap. The idea is to gently extract flavor and tannin, while coaxing along a passive carbonic fermentation. This brings a combination of subtle and lifted flavor and aroma with a masculine backbone brought on by the whole cluster. Ten months of aging in neutral French oak helps to bring the two sides of this wine into harmony.

**Tasting Notes:**

This Carignane has richness on the attack, yet finishes brightly thanks to the acid profile of the old-vine Carignane. There is a fantastic balance of fruit and earth, which is characteristic of Carignane, but due to its California roots, this wine's fruit enlivens the entire drinking experience. There is a distinct minerality on the nose, with hints of dried herbs and spices.

**Analysis:**

EtOH: 12.5%

pH: 3.43

TA: 6.5g/L

VA: .68

ML: 100%