

KIVEL STADT CELLARS

2016 Twice Removed – Rose

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.

Doesn't everyone love rose? When it's made like this it is the perfect thing to quench your afternoon thirst! Produced from grapes picked only for rose this elegant wine will go head to head with any bottle from Frances famed Provence.

Varieties:

Carignane (60%)

Grenache Noir (40%)

Production:

563 Cases

Vineyards:

Venturi Vineyard, Mendocino County AVA

Grape Details:

A little known fact is that Carignane doesn't originate from Southern Frances Languedoc Roussillon, the region that made it famous. The grape actually evolved in North-East Spain's Aragon region where it is know 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 effecting 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 Frances Second most widely planted grape, which implicates its importance in Frances wine tradition. It is also the base of Southern Rhone Blends from famed regions such as Chateauf-neuf-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 that Grenache is highly resistant to eutypa die back, which explains it's miraculous longevity.

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.

Farming:

Larry Venturi is a 3rd generation farmer tending to vines planted on his family's historic site in Calpella (Ukiah), in Mendocino County. Planted in the late 1940's, 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.

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 Grenache and Carignane were harvested on the same day from Venturi Vineyard. We foot stomped the grapes in the picking bins, put dry ice on top, wrapped the bins with shrink wrap and left them to soak overnight. This enabled us to extra just a pit of color out of the grapes. We love our rose to be a dull pink to Salmon color. Next the fruit was pressed whole cluster and co-fermented in stainless steel tank. After primary fermentation ended, the wine is racked off of the lees and malolactic fermentation is blocked.

Tasting Notes:

The wine is light and steely with a vein of acid all the way through. Aromas are punctuated by bright cranberry and savor herbs. By using grape varieties made famous in the Rhone we attain a mid palate that makes this perfect with light food or alone!

Analysis:

EtOH: 12.3%

pH: 3.34

TA: 6.6g/L

VA: .52

FSO2: 15ppm

ML: 0%