

KIVEL STADT CELLARS

2016 Wayward Son – Orange Wine

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 Wayward Son started as a fun experiment and over the years has become one of our greatest passions. Skin fermented white wines of a tradition going back centuries and are some of the most interesting wines around! While paying homage to it's stylistic ancestors we utilize our evolved knowledge of phenols and extraction to make a balanced and approachable orange wine.

Varieties:

Marsanne (40%)

Roussanne (30%)

Viognier (30%)

Production:

215 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 three Rhone varietals were picked together and co-fermented in 1 ton bins. The grapes were destemmed and fermented with native yeast. Being an orange wine we macerated it, on the skins, for 14 days prior to pressing. Once pressed off the skins the wine completes primary and malolactic fermentation in neutral French oak where it spends 6 months on the lees. It is bottled without fining or filtration.

Tasting Notes:

Our goal with the orange wine is to make something that anybody can enjoy! It's dorky and interesting enough to fulfill intrigue the most experimental taster, but has low phenolic extraction and won't scare away an orange wine first timer. It has a floral nose with hints of vermouth and aperitivi, this is followed by a phenolic attack which is pulled to the finish by weight and acid on the mid palate. Year in and year out one of our favorite wines to make!

Analysis:

EtOH: 12.5%

pH: 3.30

TA: 5.8g/L

VA: .69

FSO2: 20ppm

ML: 100%