

# KIVEL STADT CELLARS

2017 KC Labs Zin - Zinfandel

**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.

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 light reds... it's a bit of an obsession. For years we have thought that Zinfandel would be a great wine to play with some carbonic fermentation. The KC Labs Zin is our first in what will be a long line of fun and light experiments. We really hit the mark with this one!

**Varieties:**

Zinfandel

**Production:**

460 Cases

**Vineyards:**

Venturi Vineyard, Mendocino County AVA

**Grape Details:**

Zinfandel also known as Primitivo and originally called Tribidrag (weird right?) is originally a Croatian variety. This grape was actually made famous in California due to its deep rich color and high yield potential. Many of California's oldest vineyards are field blends with Zinfandel vines scattered throughout. These grapes are very productive, mid to late ripening and has bunches with extreme range of ripeness. This makes it an unwieldy grape to manage, but it has a huge payoff when you get it right!

**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:**

2017 was a tumultuous growing season to say the least. It was the first season in many years that had significant rainfall in the winter and spring. This provided a much needed respite from the years of drought that had plagued California. A very hot August kicked harvest off quickly, but September was relatively mild and cool. There was a devastating fire late in the season, which tore through vineyards and more importantly impacted the lives of many Californians.

**Vinification:**

The grapes were farmed and harvested with acid and freshness in mind. 50% of the grapes were dumped whole cluster into an open top tank while the other 50% were destemmed over the top. Our idea was to coax a partial carbonic on the bottom as we did very gentle pumpover. Minimal extraction maintains the high-toned juicy pop that we love. The wine had a short (6 month) elevage in neutral French oak before being bottled unfiltered and unfiltered.

**Tasting Notes:**

We've taken a different approach to Zinfandel with this "Vin de Soif". Pop, drink and enjoy!

**Analysis:**

EtOH: 13.1%

pH: 3.54

TA: 7.2.g/L

VA: .79

FSO2: 21ppm

ML: 100%