

# KIVEL STADT CELLARS

2017 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 and Roussanne). 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 (50%)

Roussanne (50%)

**Production:**

330 Cases

**Vineyards:**

Bonfiglio Vineyard, Mendocino County 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.

**Soils:**

The Bonfiglio Vineyard is located on the banks of the Russian River as it winds from Ukiah Valley down towards the town of Hopland. It is surrounded by several species of oak, madrone and elderberry. This makes it a fantastic location for mushroom foraging! The vineyard typically sees diurnal temperature swings of 50 degrees. This extreme fluctuation allows the grapes to fully ripen while maintaining natural acidity.

**Farming:**

The vineyard is certified organic and has been since inception. The 15-25 year old vines run in very long rows parallel to the River. Glenn, the vineyard owner and manager, is a UC Davis professor. His farming techniques combine cutting edge science with traditional organic farming techniques.

**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 Marsanne and Roussanne were pressed into the same tank and began a native ferment. 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 unfinned and unfiltered.

**Tasting Notes:**

Our goal is always to make a wine with body and texture while maintaining freshness. With the 2017 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: 13.23

pH: 3.59

TA: 5.7g/L

VA: .73

FSO2: 20ppm

ML: 100%