

# KIVEL STADT CELLARS

2017 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 (50%)

Roussanne (50%)

**Production:**

274 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 two Rhone varietals were picked together and co-fermented in a small open top fermenter. The grapes were destemmed and fermented with native yeast. Being an orange wine we macerated it, on the skins, for 9 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: 13.25%

pH: 3.62

TA: 5.4g/L

VA: .40

FSO2: 20ppm

ML: 100%