

KIVELSTADT CELLARS KC LABS ZINFANDEL



100% Zinfandel. A different approach to Zinfandel with this *Vin de Soif* (easy drinkin'). Open, drink and enjoy! Bright cranberry and raspberry with a little bit of bubble gum and candy. This walks the line between rose and red wine having the low tannins and mouth-watering acid of rosé, but all the color of a red. Organic.

Venturi Vineyard is located just north of Ukiah, in the Calpella Valley, on predominantly Pinole gravelly loam soils, one of the most sought-after soil types in Mendocino County. 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 allows for optimal nutrient uptake to allow the vines to thrive dry farmed.

This 70 year-old vineyard is healthy and productive. The Zinfandel vines were planted in 1955 and are never irrigated. The vineyard is Certified Organic. The grapes were left whole cluster using carbonic fermentation. The wine was then blanketed with CO2 and held at cool temp for 12 days. One gentle pump over per day to wet the dry grapes on the top of the fermenting tank. After carbonic fermentation the wine was pressed to barrel where it finished primary fermentation. Aged in neutral barrels for 6 months where it finishes malolactic fermentations prior to bottling.

Jordan Kivelstadt founded Kivelstadt Cellars in 2007 when he made 125 cases of Syrah from his family's estate in Bennett Valley. Founded on the love of sustainable California vineyards, heritage vines & the knowledge that unique varietals have so much value. They source about 11% of our grapes from estate vineyards, while the rest is sourced from incredible partnering, unique, historic, organic vineyards that span throughout Northern California. Minimal intervention in the winery allows the vineyards to speak for themselves & express their individual personalities & terroir. They strive to make no additions, use only native fermentations & limit new oak to showcase the beauty created by the vine. They pride themselves on making products that are individual & unique, while maintaining prices that make wines accessible to everyone.

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Tasting Note:

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Shelf Talker:

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