

KIVELSTADT CELLARS KC LABS PINOT GRIS SKIN CONTACT



100% Pinot Gris. Beautiful floral and citrus notes jump out of the glass. Orange oil and autumn spice show as the wine warms in the glass. The palate pops up front with meyer lemon and grapefruit zest giving way to a subtle tannin structure that barely reminds you it is there. Enjoy this lovely orange wine with a full chill or cellar temp. Pair with aged manchego or goat cheese, grilled peach, burrata salad, roasted root vegetables, crispy-skinned fish, or butternut squash ravioli. Organic

From the sixth-generation Heringer family at Pintail Ranch in the Clarksburg Appellation, Central Valley, California. Grown along the Sacramento River, the grapes come from a site known for its ecological farming methods - cover cropping, beneficial insect release and dry farming. The fruit was destemmed and fermented on the skins for 10 days before being pressed. Gentle, daily pumpovers. Primary fermentation finished in barrel where the wine aged for 9 months before being bottled. Unfined/Unfiltered.

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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100% Pinot Gris. Beautiful aromas of floral, citrus, orange oil & autumn spice; flavors of meyer lemon & grapefruit zest giving way to a subtle tannin structure. Organic.

Shelf Talker:

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