

# Kivelstadt Cellars Twice Removed Rose

## THE FACTS

**COUNTRY:** USA - CA

**REGION:** Solano County

**APPELLATION:** Suisun Valley

**CEPAGE:** 100% Grenache

**WINEMAKING:** The Grenache is harvested at ideal ripeness for rosé. We foot tread the Grenache in the picking bins, put dry ice on top and left them to soak overnight. This enabled us to extract just a bit of color from the grapes. There was no addition of yeast to allow the natively occurring yeast from the vineyard to perform fermentation. To maintain bright aromas and minerality, the wine is fermented at cold temperatures 48-50f. This primary fermentation lasts 4-5 weeks. After primary fermentation ended, the wine is racked off the lees and malolactic fermentation is blocked.

**AGING:** Fermented in stainless steel

## THE STORY

Kivelstadt Cellars was founded on our love of amazing California vineyards. Our focus is exploring incredible California vineyards with a nod toward the rich history and balance of old-world wines.

**PHILOSOPHY:** Kivelstadt is changing the traditional winery experience, from our winemaking style and varieties to our sustainable packaging and playfully unpretentious tone.

## THE ADJECTIVES

**OVERALL:** Elegant, light and refreshing

**AROMAS / FLAVORS:** White flower, peach and cranberry.

**MOUTHFEEL:** Dry, bright, and rich.

## THE SELLING POINTS

This wine pays homage to its predecessors from Provence.

**SUSTAINABILITY:** Certified Organic, Certified Sustainable, Vegan, Minimal Intervention / Augmentation, Natural Fermentation

**PAIRINGS:** Seafood, soft cheeses like Brie or goat cheese, or grilled meats.

