

# Kivelstadt Cellars Wayward Son SF Pinot Grigio

## THE FACTS

**COUNTRY:** USA - CA

**REGION:** Central Valley - California

**APPELLATION:** Clarksburg

**CEPAGE:** 100% Pinot Grigio / Gris

**WINEMAKING:** The skin fermented Pinot Grigio was fermented in a closed top fermenter. The grapes were destemmed and fermented on the skins using native yeast. We macerated it, on the skins, for 13 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.

**AGING:** Neutral French Oak

## 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:** Complex tannins and great depth of flavor.

**AROMAS / FLAVORS:** Vermouth, orange blossom, snapdragon flower and green tea.

**MOUTHFEEL:** Robust, full-bodied and refreshing.

## THE SELLING POINTS

Old-world style, unique, creative and interesting.

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

**PAIRINGS:** Asian Cuisine. Traditional Japanese & Korean dishes such as fermented kimchi, soy beans, and wasabi.

