

Kivelstadt Cellars Family Secret Sauvignon Blanc

THE FACTS

COUNTRY: USA - CA
REGION: Sonoma County
APPELLATION: Alexander Valley
CEPAGE: 100% Sauvignon Blanc
WINEMAKING: We whole-cluster pressed the grapes and fermented half of the juice cold in a stainless steel tank, stopping malolactic as it went dry. The other half bubbled its way through fermentation in neutral French oak barrels at ambient cellar temperature and was allowed to go fully through malolactic. The two halves were blended together and bottled in February 2024.
Enjoy!
ANNUAL PRODUCTION: 1200 cases

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: Bright & Tropical

AROMAS / FLAVORS: Orange blossom, citrus, citrus blossom and mild tropical aromas

MOUTHFEEL: Punctuated by zippy green apple and tropical fruit

THE SELLING POINTS

Bright and vibrant biodynamically farmed Sauvignon Blanc

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

PAIRINGS: White fish, oysters, & grilled chicken

