

Kivelstadt Cellars Fathers Watch Red Blend

THE FACTS

COUNTRY: USA - CA

REGION: Mendocino County

APPELLATION: Mendocino

CEPAGE: 34% Syrah, 34% Grenache, 32% Carignan

WINEMAKING: All lots were fermented with ambient yeast in order to preserve the typicity of their distinct vineyards. 30% of the clusters were left whole, while 70% were destemmed over the top. The fermentations were pumped over minimally in order to wet the cap. The idea is to gently extract flavor and tannin.

AGING: 8 months of aging in neutral French oak

ANNUAL PRODUCTION: 830 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: Vibrant and layered

AROMAS / FLAVORS: High-toned red fruits with spiced herbs

MOUTHFEEL: Bright and lively

THE SELLING POINTS

Versatile and Balanced GSM Red Blend

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

PAIRINGS: Korean BBQ & Pastrami Tacos

