

# Kivelstadt Cellars KC Labs Zinfandel Carbonic



## THE FACTS

**COUNTRY:** USA - CA

**REGION:** Mendocino County

**APPELLATION:** Mendocino

**CEPAGE:** 100% Zinfandel

**WINEMAKING:** 100% of grapes were left whole cluster using carbonic fermentation. The wine was then blanketed with CO2 and held at cool temp for 12 days. Our winemaker performed 1 gentle pump over per day to wet the dry grapes on the top of the fermenting tank. This ensures that the aerobic bacteria are kept out. This is important because those aerobic bacteria are what turn ethanol into vinegar. After carbonic fermentation the wine was pressed to barrel where it finished primary fermentation. It is aged in neutral barrels for 6 months where it finishes malolactic fermentations prior to bottling.

**AGING:** Aged in neutral barrels for 6 months.

## 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

**AROMAS / FLAVORS:** Bright cranberry, raspberry with a little bit of bubble gum and candy.

**MOUTHFEEL:** Mouth-watering acid of rosé, but all the color of a red.

## THE SELLING POINTS

Carbonically Fermented Zinfandel

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

**PAIRINGS:** BBQ Ribs, Charcuterie Boards, & delicious on its own!