

Kivelstadt Cellars Mother of Invention White

THE FACTS

COUNTRY: USA - CA

REGION: Sonoma County

APPELLATION: Sonoma Valley

CEPAGE: 50% Roussanne, 50% Marsanne

WINEMAKING: The Marsanne and Roussanne are pressed into the same tank and undergoes native co-fermentation. We make no additions that alter the naturally occurring chemistry. After pressing the grape juice it is moved to neutral French oak barrels where it completed primary and malolactic fermentation before a 6-month elevate sur lie. Next the wine was rached to a tank for natural cold stability before being bottled unfixed and unfiltered.

AGING: Neutral French Oak 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

OVERALL: Delicate, complex and elegant.

AROMAS / FLAVORS: Floral and citrus aromas like citrus blossom and white flowers.

MOUTHFEEL: Rich, crisp and full-bodied.

THE SELLING POINTS

Complex and unique with the Rhône Valley influence.

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

PAIRINGS: Rich seafood, pork dishes and spicy Asian cuisine.

