

Kivelstadt Cellars

The Inheritance Estate Syrah

THE FACTS

COUNTRY: USA - CA

REGION: Sonoma County

APPELLATION: Sonoma Valley

CEPAGE: 98% Syrah, 2% Viognier

WINEMAKING: Fermented in an open top fermenter 30% of the grapes were put in whole cluster. The grapes received a 3 day cold soak at 55 degrees Fahrenheit prior to fermentation. Following the cold soak the tank temperature was raised to 85 degrees and the fermentation moved forward with out the addition of yeast. The free run juice went straight to barrel in which natural malolactic fermentation occurred.

AGING: 20% new French Oak and 80% neutral French Oak for 22 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: Bold, full-bodied, rich in texture.

AROMAS / FLAVORS: Dark berries, white flowers, spice and smoke.

MOUTHFEEL: Lingering with a round finish.

THE SELLING POINTS

Old-world, complex and very food-friendly.

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

PAIRINGS: Burgers, beef chili recipes, grilled eggplant or portabella mushrooms.

