

Kivelstadt Cellars

*The Inheritance Estate Syrah*



Vineyard: Sourced from the family estate, Kivelstadt Family Vineyard, in the eastern reaches of Bennett Valley. The valley itself runs west to east, acting as a wind tunnel from the Sonoma Coast. Constant afternoon breezes slow the ripening of our estate fruit, allowing for further flavor development on the vine.

Winemaking: This savory, dark-fruited Syrah was cofermented with a small amount of our estate Viognier to promote color stability and add complementary floral notes on the nose. The fruit fermented indigenously with ~40% stem inclusion to contribute peppery, savory notes and help keep the alcohol percentage in check. Pressed after about 20 days and aged in both neutral French oak barrels and large-format (500 liter) puncheon barrels for 22 months.

Grape varieties : 98% Syrah, 2% Viognier

Alcohol : 13.9%

Tasting notes :

Dark plum and blackberry notes hit the nose first, seamlessly shifting to white pepper and leather the longer your nose stays in the glass. Surprisingly bright and briney on the front palate (think black olive) that gives way to a savory and hearty finish. A perfect accompaniment to grilled meats, hearty dishes, and chilly nights.

