

Kivelstadt Cellars

*Wondering Sparkling Rosé*



Vineyard: Johnson Family Ranch is farmed organically by Peter Johnson, a skilled organic winegrower who does an amazing job in the vineyard. He has tended these old vine Pinot Noir vines for quite some time. The deep, pinole loam soil of Redwood Valley enables these vines to be dry farmed.

Winemaking: The Pinot Noir was intentionally picked early to be sparkling. The team fermented the base wine to dryness in tank and allowed it to go through malolactic fermentation. Both primary and secondary fermentation occur with native yeast. In the weeks leading up to bottling, they restart the fermentation by adding sugar to the wine. This creates an estimated 4 atmospheres of pressure and a clean, consistent bubble texture (for reference Champagne usually has 6-8 atm). The wine is non-disgorged to maintain some lees contact while aging in bottle.

Grape varieties : 100% Pinot Noir

Soil : Deep, pinole loam soil

Alcohol : 10.4%

Tasting notes :

Fresh flowers, Gravenstein apple, grapefruit pith up front with an ever so slight yeasty note supporting the nose. Aromatics skew more towards the apple and citrus side of things the longer it's open. Red and pink citrus on the front palate, almost leaning into lime territory. Super bright and fresh midpalate with consistent bubble and texture. Clean, mouth-watering finish, beckons continued sips!



Organic

