

Kivelstadt Cellars Wondering Sparkling Rose



THE FACTS

COUNTRY: USA - CA

REGION: Mendocino County

APPELLATION: Mendocino

CEPAGE: 100% Pinot Noir

WINEMAKING: The Pinot Noir was picked to be sparkling. It comes in so tart you can barely taste it. We ferment the wine to dryness and then barrel down for malolactic fermentation. Both primary and secondary fermentation occur with native yeast. Days before the bottling we restart the fermentation by adding sugar to the wine. This creates an estimated 4 atmospheres of pressure (for reference Champagne usually has 6-8 atm). Voila! Sparkling. The wine is non-disgorged in order to maintain time on the lees.

ALCOHOL BY VOLUME: 10.5%

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: Light, fruity, explosive and versatile.

AROMAS / FLAVORS: Fruity aromas of strawberry, cranberry, and pomegranate.

MOUTHFEEL: Effervescent, bright, refreshing and tart!

THE SELLING POINTS

Celebratory, fresh & fruity, and full of explosive flavor.

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

PAIRINGS: BBQ, soft cheese like Gouda, sushi, salad, fried or spicy dishes.

