

# KALPELA

## PROVINCIAL RED MENDOCINO COUNTY

### Background

Kalpela Wines of Mendocino County are the namesake of the native American Pomo chief who our little local village Calpella was named. These wines are produced from many old-vine vineyards located in the hills and benchlands which overlook the headwaters of the beautiful Russian River. These extremely well-priced wines are not simple ordinary négociant wines which you find in this price category, but are fruit driven, complex and well-balanced wines produced and bottled at our winery in Redwood Valley. The wines are lovingly aged and or fermented in our forest of American and French oak barrels, again unusual for wines of this price. Kalpela's retro Napa Valley/European label depicts tradition, quality and value.

### Vineyards

Our Provincial red wine comes from several different old vine vineyards scattered throughout the benchlands and hillsides of Mendocino County. Many of these vineyards are still farmed by 3rd and 4th generation Italian-Americans.

### Winemaking

The grapes were hand-harvested at an average of 26.0 degrees brix in the months of September and October. After crushing the grapes into small open-top stainless steel tanks, the must was cold soaked for 4 days and pumped over and punched down twice daily for 2 weeks during fermentation, before being pressed off into French, Eastern European and American oak barrels. After aging in barrels for an average of 48 months, the wine was egg white fined, rough filtered and bottled.

### Winemaker Comments

This creative blend produces a wine of extraordinary balance. This wine has a dark purple-garnet color, with fruity aromas and flavors of plums, blackberry jam, spice and earth with hints of toasty oak. Rich full flavors, ample tannins and balanced acidity seamlessly carry through to a long, complex finish.

### Winemaking Data

#### Fermentation & Aging

Fermentation: 4 day average of cold soak, pumped over and punched down twice a day for an average of 14 days in stainless open top fermentors.

Aging: average 48 months in French and American Burgundy barrels.

#### Wine

Alcohol: 14.5%  
Total Acidity: 7.8 g/L  
pH: 3.48  
Residual Sugar: 0.3% (dry)



#### Food Pairing:

Enjoy with garlic and rosemary seasoned lamb chops, Italian sausage or spicy tomato pasta dishes. A grilled burger with melted gorgonzola in one hand and this red table wine in the other hand is what the good life is all about.

#### For Additional Information

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