

Linda Jones McKee

WHEN MOST PEOPLE THINK of things to do in Colorado, skiing or hiking are—usually—top of mind. However, they may not know that when it's time to take a break from either activity there are plenty of tasting rooms to sit back and relax at one of Colorado's 154 wineries. If those skiers/hikers are in Palisade, CO, which currently has a population of 2,624 people, they will discover that there are approximately 30 wineries with a Palisade address. None of those wineries are very large, but some are producing excellent and interesting wines. Sauvage Spectrum Estate Winery & Vineyard, located on the Western Slope of the Rockies and the east side of Palisade, is one of those wineries.

Sauvage Spectrum Estate Winery & Vineyard has only been an official winery since 2019 when Kaibab Sauvage and Patric Matysiewski founded it. Their goal was to create a new breed of estate winery, and as a result, their first wine was not a Cabernet Sauvignon or a Chardonnay, but a Rosé sparkling wine they named Sparklet. It was designed to be fruit-forward, fun to drink, and affordable.

The Owners

While the winery is relatively new to the Colorado wine scene, both owners have had many years of experience in the grape and wine business.

Kaibab Sauvage, a fifth-generation Coloradoan, grew up on a small peach farm in Palisade on the Western Slope of Colorado and attended Colorado Mesa University. He graduated cum laude in 2000, with a B.S. in biology and a minor in chemistry, then returned to the farm and began to plant grapes. He quickly realized that the microclimates in the Rocky Mountains were not the same as in California, and he chose to plant cold-hardy varieties that would thrive in a desert climate at high elevations with abundant sunshine. Since he had no training in winemaking, in 2003 Sauvage made the decision to sell the grapes—and then use the grapes he didn't sell.

While growing up, Patric Matysiewski's home was in a very different location. He graduated from high school in West Chicago, IL, and continued his education at the College of DuPage in Glen Ellyn, IL. In 2010, Matysiewski moved to Denver, CO, where he worked at Breckenridge Brewery, first in the kitchen washing dishes, then learning to operate the canning line, keg filler and washer, as well as how to brew and cellar beer. Two years later, Ben Parsons, the winemaker and founder of The Infinite Monkey Theorem winery, hired him to clean kegs, and then over the next five years, taught him how to make wine. The winery purchased grapes from Colorado Vineyard

Specialists, the grape supply company Sauvage had started, and the friendship of Matysiewski and Savage began in 2012.

In 2017, Matysiewski left The Infinite Monkey Theorem to become the winemaker, operator, and property manager of Carboy Winery at the Gold Pan Saloon in Breckenridge, CO. At that time, Carboy was in the process of building an underground winery beneath the bar, and Matysiewski's training in both the brewing and the winemaking industries helped them with the process. The first year Carboy was in business in Breckenridge, the company made a number of bulk acquisitions and packaging, and they purchased about 15 tons of grapes from Sauvage's company. [*Note*: Today, Carboy is the largest winery in Colorado and produces about 28,000 cases of wine per year.]

By this time, Sauvage and Matysiewski had worked on several projects together. In 2019, Matysiewski was working weekends with Sauvage, and during the year, the two men launched Sauvage Spectrum Estate Winery & Vineyard, with Sauvage as the winegrower and owner of the vineyard property, and Matysiewski as the winemaker and business manager. Their goal: to create a new breed of estate winery with the establishment of Sauvage Spectrum.

Growing the Grapes

When Kaibab Sauvage and Patric Matysiewski started their partnership, Sauvage had almost 20 years' experience growing grapes. The vineyards are in the Grand Valley AVA, and the grapes grow on an ancient riverbed with soils of sand, alluvium silt, and clay loam along with volcanic rock. The sun shines down on the valley, radiating off the Bookcliffs and surrounding mesas, and a breeze blows through the high desert valley; both help develop thick skins on the grapes. Warm days, cool nights and low humidity create a good climate for ripening the fruit while retaining the acidity to balance the resulting wines.

Because the climate and environment are different from that of California, Sauvage chose not to grow Chardonnay, Cabernet Sauvignon and Merlot. Instead, he grows 26 varieties of grapes, including Albariño, Aromella, Black Muscat, Cabernet Franc, Chenin Blanc, Gamay, Grüner Veltliner, Malbec, Marquette, Mourvèdre, Petit Verdot, Pinot Gris, Petite Pearl, Riesling, Roussanne, Syrah, Teroldego, Verona, Vignoles, Villard Blanc, Viognier, and Zinfandel. Petite Syrah, a *vinifera* grape that he had grown for several years, succumbed to an autumn frost in October 2020, and he did not replant it. The farm also grows some fruit, such as peaches, plums, and apricots, none of which are used to make wine.







TECH SHEET

2019 Year founded:

> Owners: Kaibab Sauvage and Patric Matysiewsk

WINES

White Albarîno, Grüner Veltliner, Pinot Gris,

Roussanne, Riesling

Gamay Noir, Zinfandel, Malbec, Petit Ver-

dot, Teroldego, Mourvedre, Zweigelt

Specialty wines

All Day Verde, Sparklet Effervescent White, Sparklet Effervescent Rosé, Pet-Nat White, Pet-Nat Skins, Pet-Nat Hops, Domaine White, Domaine Rosé, Domaine Red, Grand Vin Red, Fumé Blanc, Veritage White, CERØ, Bodega Dessert, Devil's

Prey Bourbon Barrel Aged

WINEMAKING

Patric Matysiewski Winemaker 4,500 cases Winery case production per year

> Average bottle price \$31 Average bottle price range \$23 - \$52

BUILDING THE WINERY

Year built 2019

Size 8,000 sq. ft. B&C Steel Architect

2019 Year bonded

Contractor TPI Industrial, Inc.

Interior design In-house Landscape architect In-house

Vineyard manager

Vineyard acreage

Varieties grown

Vineyard established

Flooring Concrete

VINEYARD INFORMATION

2003

60 acres

High desert

HVAC Evaporative cooler; Gas furnace

Kaibab Sauvage

WINERY EQUIPMENT and MACHINERY

Receiving hopper

Stainless, custom built engineered on

Pittsburgh electric hoist

Destemmer

Delta E1 on custom built stand

Tanks

Stainless Steel (1x - 30 BBL Bright, 4x - 290 Gal, 6x - 550 Gal, 2x - 1,000 Gal, 1x -

1,350 Gal, 1x - 2,000 Gal, 2x - 3,000 Gal)

Sumps (for processed fruit)

Tank heating/chilling systems G&d 5-h-0

Pump-over control

Custom fabricated rotating arm

McFinn Technologies 20035 - 2" US-FIP Pumps PUMP CART

Presses

Barrels

Diemme Ar-50

Vaslin Bucher pm1

48 from The Oak Cooperage American

134 from various neutral French coopers

Barrel washing system

GW Kent Barrel Washing Stand

Fermentors

21x T-Bins, 2x Bonar Plastics BIN 2759

MONSTER CMBO

Filtration system

Letina VF430 Plate & Frame

+ Scott Labs 3 Round Cartridge Housing

Bottling equipment

Mori-Tem Moderna B.6 B.C.G. 6 Head Filler

MEP P35 Vacuum Corker

CEM Super 8 Counter Pressure Filler Custom fabricated crown capper

Alluvial: Turley clay loam, Gyprock clay Soil type

loam, Sagers silty clay loam Self-rooted, SO4, 1103 Paulsen

Albarino, Aromella, Black Muscat, Cabernet Franc, Chambourcin, Chenin Blanc,

Dolcetto, Gamay Noir, Grüner Veltliner,

Malbec, Marguette, Marsanne, Mourvedre,

Pinot Gris, Pinot Meunier, Pinotage, Petit

Verdot, Petite Pearl, Riesling, Roussanne,

Syrah, Teroldego, Verona, Vignoles, Villard Blanc, Villard Noir, Viognier, Zweiglet.

Rootstocks Total tons

Climate

Approximately 300 tons

Tons used, versus tons sold

Approximately 80 tons used

Additional varieties purchased

None

WINEMAKING

Analytical equipment: Martini Instruments

Mi805 pH meter

Filters: Filtrox Sheets & Pall Cartridges

Yeast, nutrients, enzymes

Scott Labs, Laffort, and Enartis

VINEYARD EQUIPMENT and MACHINERY

Soil testing and analysis Mowers

A&L Western Laboratories

John Deere MX series, Rhino (both purchased used locally in Palisade, CO)

Trim-N-Prun cane cutter BTS Quick-Tach,

Bechthold Tractor, Lodi, CA

Pruning machinery

Pre-pruners

FELCO 70 air shears (purchased, Palisade,

COOP, Palisade, CO) Quincy PTO air compressor (purchased in

Palisade, CO used)

300 Gallon Rears Air Blast (purchased in

Sprayer

Palisade, CO used)

Suckering

By hand

Harvesting equipment

By hand

Vineyard pumps

Berkeley pumps with Baldor motors (purchased online through various pump

suppliers)

Weather monitoring systems

Computemp 5 frost alarm (purchased, Palisade, COOP, Palisade, CO)

PACKAGING

Label Design In-house

Label printing American Tape & Label

Corks

Glass O-I

Ganau

Warehousing (case goods storage; pick,

On-site pack & ship)

SOFTWARE

Accounting software Vineyard software

Innovint

Quickbooks

Club management

Compliance

Website design

VinoShipper Innovint, VinoShipper

Tasting room POS and reservations

Square

Stephanie Brooks

22 June 2025 WBM



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SpecTrellising



Sauvage's commercial grape growing business, Colorado Vineyard Specialists, has grown to include 60 acres. Nine acres are located at the winery in Palisade, and the remainder are dispersed across the valley to Clifton, a town that is west of Palisade and about halfway to Grand Junction. The vineyards supply wine grapes to 30 wineries in Colorado and beyond.

Much of the work in the vineyard is done by hand, from pruning to harvesting. One person can't do everything that is needed on 60 acres of grapes, plus the additional orchards, so Sauvage hires temporary workers through the H-2A Visa program. He continues to work in the vineyard, in addition to supervising the other workers. Grapes are harvested based on their flavor and the level of pH.

Sauvage noted that in growing grapes, "sustainability is dynamic, and we will never stop working towards it." Some of the sustainability practices he employs include:

- Mixed permanent cover crops
- Compost applications



Kaibab Sauvage (left) and Patric Matysiewski (right)



- Precision agriculture such as:
 - Micro-sprinkler irrigation systems
 - Solar offsetting 100% of irrigation electric usage
 - Soil moisture monitoring
 - Soft targeted chemicals for pest applications
 - Precision spray controller

Making the Wine

A major step in 2019 was the creation of the winery building in a rustic, industrial style that some see as more like a brewery than a typical tasting room/winery location. The 8,000 square-foot facility includes the winery, storage,

and a tasting room so that visitors can try the wines that showcase the versatility of Colorado wines. While the winery holds regular wine events on weekends, it does not run a restaurant.

Sauvage continues to own the land and the vineyards, and Matysiewski is responsible for the winemaking and the winery business. The winery puts in an order for the grapes they want to purchase, just like the other wineries that are buying grapes from Colorado Vineyard Specialists. When the grapes arrive, Matysiewski is actively involved in all processes of making the wines.

White wines include: Roussanne, Grüner Veltliner, Reserve White Blend, and Domaine White.

Red wines include: Teroldego, Malbec, Domaine Red Blend, and Reserve Red Blend.

Sparkling wines include: Sparklet Effervescent, Sparklet Rosé Effervescent, Pet-Nat White Sparkling, Pet-Nat Magénta Sparkling, Pet-Nat HOPS, and Pet-Nat SKINS.

The winery is especially well known for their pétillant naturels (or pét nats, natural sparkling wines) and their robust white and red blends. Sparklet has become a favorite, especially among Millennials who tend to enjoy unconventional grapes, labels that include information such as natural, non-GMO, gluten-free and 100% vegan, and the bubbles that remind them of drinking other carbonated beverages. Their wines are also popular with members of both Gen X and Gen Z who find that Colorado is a great place to ski or hike, and try excellent wines from grapes they're starting to enjoy.

Just as Sauvage is a constant presence in the vineyard, Matysiewski is involved in all aspects of wine production. Hannah Parnell, who learned winemaking skills at a winery in Pennsylvania, is the assistant winemaker; Michelle West is the events coordinator, manages the wine club, and works in the tasting room; and John Calacino, a Level 2 Sommelier, pours wine in the tasting room and is the winery's tour guide. **WBM**



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