



QUIVIRA

VINEYARDS

Intentional wines, naturally.

2014 ELUSIVE

DRY CREEK VALLEY | *Sonoma County*

MADE WITH ORGANICALLY GROWN GRAPES



| about this wine |

Elusive melds Quivira's estate-grown Rhône varieties to forge a GSM displaying impeccable balance, complexity, and finesse on the palate. The climate of our home vineyard, Wine Creek Ranch, perfectly mirrors the Southern Rhône. Elusive is inspired by expressive red blends like Chateaneuf-du-Pape while also showcasing the intensity and verve noteworthy of California Rhône. Our Rhône varieties— Grenache, Syrah, and Mourvèdre —are grown only a couple hundred yards apart from one another, nurturing a distinct synergy. Quivira's blending expertise is on full display with this GSM; the whole is greater than the sum of its parts.

| at the winery |

At Quivira Vineyards, blending is a signature practice because we believe it is the most natural and gentle way to bring balance to a wine. It provides the most complexity with the lowest manipulation. Blending begins in the vineyard where selective blocks of Quivira's Rhône reds are surgically picked at the right time. Grenache, the dominant component in 2014 Elusive, contributes high-toned red fruits and fragrance while simultaneously bringing finesse and structure. Spice and mid-palate density comes from the Syrah, which is also responsible for the wine's beautiful hue. Mourvèdre brings everything together, offering more subtle dark fruit notes as well as structure and texture.

| in the glass |

The grip and plumpness in the mid-palate is what sets 2014 Elusive apart. The mid-palate is dense and flavorful, echoing the dark fruit aromas. Black raspberry and plum accented by subtle notes of olive, cedar, and anise lead the rich entry. Elusive exudes the depth of its European counterparts. As the wine further opens up, further notes of graphite, earth, and forest floor tantalize.

| technical notes |

50% Grenache, 30% Syrah, 20% Mourvèdre

Ph 3.49 | TA 0.61 | Alc 14.8%

Cooperage: Smaller 60 gallon and 132 gallon (500L) French oak barrels from end of primary fermentation through the malolactic, approximately 25% new. After the malolactic fermentation, and blending, the new wine was put for the balance of its aging into neutral French oak Foudres of 600 and 900 gallon capacity.

1117 cases

Price \$36

