



beans and celeriac produce the seed required for each year's crop. However we also raise seed here and in some of the other beds for a small non-profit seed company that sells 100% open-pollinated vegetable and herb seeds.

HEIRLOOM VEGETABLES AND FRUITS HOOP HOUSE

Here you'll find a whole host of edibles from heirloom tomatoes and potatoes to currant and blueberry bushes. Some are planted under the cover of a hoop house to protect them from the large day and nighttime temperature swings in the Dry Creek Valley. Most of the fruits and vegetables are featured at our Farm to Table dinners and at events like release parties for our Queue members. In addition, some of this produce can be found at local markets and every year, we donate some of this food to the Healdsburg Food Pantry.



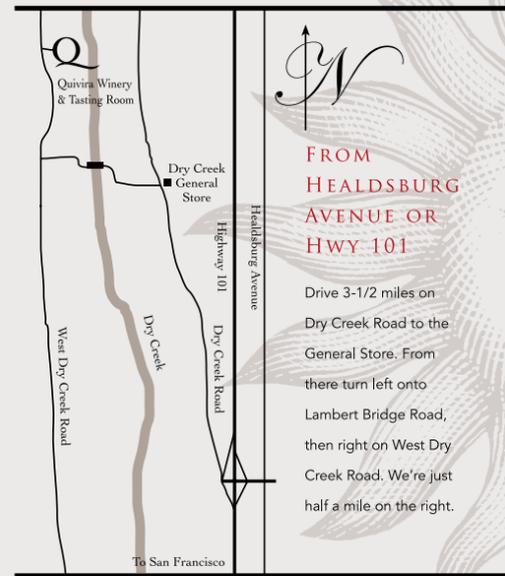
BIODYNAMICS

As you double back toward the Chicken House, you'll notice a small garden directly across the path. This area is used for making the Biodynamic preparations and it's where we bury the cow horns. The use of cow horns may be one of the best known but least understood components of Biodynamic farming. Hollow horns from female cows are packed with manure and buried underground when Fall arrives. The following year at the time of the Spring equinox, the horns are unearthed and emptied of the organic matter that contains remarkable bacterial activity. The material is brought into the prep tower in the center of the garden and used to prepare a solution which is sprayed on the vineyards to restore vitality to the soil and grapevines.

So what exactly is Biodynamics and why is it so important to Quivira? Biodynamics is at once a philosophy and a scientific approach to farming that, in Quivira's case, treats the whole estate as an interdependent ecosystem to be nurtured and kept in balance. Like organic farming, it focuses on growing plants without the use of synthetics. But it then takes things to a higher level, concentrating on treating the soils as a living organism rather



TOUR
GARDEN
VINEYARDS
QUIVIRA



4900 West Dry Creek Road, Healdsburg, CA 95448
p 800 292 8339 f 707 431 1664
quivirawine.com

TRUE TO OUR ROOTS

We invite you to stroll through the estate, learn about what makes Quivira truly unique and find out why we strive to stay True to Our Roots.

Every year, thousands of visitors pass through our gate, to sip wonderfully balanced wines, to take in the sweeping views of the Dry Creek Valley, and to enjoy the serenity of our garden. Farmed using Biodynamic practices, the garden is the perfect backdrop for a wine country picnic and it supplies produce for Quivira events including our Farm to Table dinners. Yet the garden is much more; it is at the heart and soul of what Quivira is all about.

One of the key principles of Biodynamic agriculture is to imitate the kind of healthy interdependent ecosystem we find in nature. The one-acre garden plays a key role in that, providing botanical diversity as well as a habitat for the bees and other pollinators so vital to plant reproduction.

This diversity is found throughout the estate, what we playfully refer to as the Quivira Farmery. As you tour the grounds, you will also encounter heritage breed chickens and cows, fruit and olive trees, beehives, and a creek that supplies refuge to Steelhead and Coho Salmon.



THE GARDEN

The 120 raised garden beds are forever changing. Plantings are rotated with the seasons with some beds kept fallow and others planted in cover crops to ensure the soil remains healthy and vital. While the garden may change season to season, each section is organized around five themes:



PERENNIAL AND ANNUAL FLOWERS

As you enter the garden from the winery, you will no doubt be attracted by the blanket of color to your left. A myriad of seasonal flowers such as sweet pea, cosmos and castor bean, delight the eye and awaken the senses. But the flowers serve another purpose as well, attracting bees, butterflies and other pollinators to the estate, helping to support a healthy ecosystem.



BEE AND POLINATOR FORAGE

In this section, you'll find plants such as hyssop, tulsii and borage. Such plants have long been known by farmers to attract bees (as well as butterflies and hummingbirds) which are vital for the pollination and proliferation of plants. To make the environment even more attractive, we have located bee hives throughout the garden and estate. With bee colonies threatened throughout the world, we consider it important to help support their continued health and survival.



CULINARY AND MEDICINAL HERBS

This may be the most aromatic spot in the garden to feast your senses. Here you can find lemongrass, lemon verbena and countless types of mint. We often harvest some of these herbs for visiting chefs to use in the preparation of the elegant dinners we offer throughout the year. Some of the herbs are also dried and become an ingredient in our herb salt. Finally, some of the varieties are incorporated into the Biodynamic compost preparations we make to foster vine and plant health.



SEED CROPS

This section may be recognizable as a simple vegetable garden, but it actually serves an additional purpose. Plants such as carrots pole

than just a support system. If nutrients are removed from the soil by plants, they must be restored to maintain that balance.

Our compost piles play a significant role in achieving that goal, adding back nutrients to the soil and contributing to the vitality of the vineyards. It's also a way for Quivira to help close the loop by finding a use for winery waste from vine cuttings to pomace, the skins, pulp and seeds left over after the juice has been extracted from the fruit.

Like many of the great wine producers around the world, what we have discovered is that vineyards farmed using Biodynamic practices have healthy root systems that drill deeper into the soil and fruit that captures the essence of the vineyard site, in short an authentic reflection of the terroir.

OUR RESIDENTS

Wander around the Quivira estate, and you're likely to encounter some of our other residents. The cows and the heritage breed chickens that call Quivira home are certainly an attraction. But they also serve another purpose. Like the garden, they help promote the biodiversity so critical to Biodynamic farming. That's one reason, the chicken coop houses so many different breeds with names like Cuckoo Maran, a breed that originated in France, and Buff Orpingtons known for their brown eggs and their good dispositions. Both also provide manure, an important component for the compost that promotes the health of our vineyards.

PRODUCTS

The Quivira estate is known for producing rich Zinfandel and rounded Sauvignon Blanc. But the land yields another bounty as well. The 135-year-old fig tree provides fruit for products like our Fig and Syrah Preserves. Olives from the trees shading the patio are pressed every fall to make extra virgin oil. And the peaches harvested from the estate orchard become Silver Logan Peach Jam. The products are available for sale at various times throughout the year in our tasting room.

