2014 ZINFANDEL
DRY CREEK VALLEY | SONOMA COUNTY

THE VINEYARD
Zinfandel's boldness and intrepidness are pure Americana. At its best in Dry Creek Valley, the combination of spice and bright, red fruit is Zinfandel's pinnacle. Quivira's Dry Creek Zinfandel is always anchored Quivira Estate fruit, which gives the wine consistency in quality and flavor profile. For over 35 years, Quivira has offered a textbook expression of Zinfandel's allure – fresh, tasty fruit complemented by brambly spice and that hard to capture 'vin sauvage' we prize.

THE WINE
This wine offers unmistakable flavors of Dry Creek Valley Zinfandel yet displays an uncommon vibrancy and finesse. Co-fermentation, an Old World method used by Dry Creek Valley's first winemakers in the 1870s, yields a Zinfandel at its most rich and complex. Petite Sirah, the co-fermenting companion to Zinfandel, contributes deep color and firmer tannins that naturally balance the finished wine. French and American oak barrels are never above medium toast, highlighting the fruit on the finish. Quivira showcases Dry Creek Valley's clean berry flavors with balanced tannins and alcohol.

The alluring, rich color implies intensity and concentration. Primary fruit aromas include ripe raspberry and blackberry, dark cherry, and plum. On the palate, a full range of fresh red and dark fruit, with just a small jammy concentration, fans out into a rich and round mouthfeel with balanced, refreshing acidity. Savory notes of graphite, chocolate and vanilla add layers of flavor to the fruit, finished by an accent of classic Dry Creek Valley baking spice.

Alc 14.5% | pH 3.43 | TA 0.70

COMPOSITION 92.5% Zinfandel, 7.5% Petite Sirah
WINEMAKER Hugh Chappelle
VITICULTURIST Ned Horton
SRP $25
PRODUCTION 1,990 cases
KEY ACCOLADES 90 points Wine Spectator | 2014 vintage
91 points Wine Enthusiast | 2013 vintage
90 points Wine Spectator | 2013 vintage