

# QUIVIRA

VINEYARDS  
*Intentional wines, naturally.*

## 2016 SAUVIGNON BLANC

DRY CREEK VALLEY | SONOMA COUNTY

### THE VINEYARD

Year after year, this standout Sauvignon Blanc honors the varietal's clean aromas and flavors. Dry Creek Valley experiences enormous temperature swings between warm days and cold nights. In this ideal climate for Sauvignon Blanc, the grapes reach full maturity while retaining exceptional acidity. Natural acid balance is a distinctive trait of our home vineyard's terroir. Sauvignon Blanc from Quivira's Wine Creek Ranch provides the foundation to the final blend. Emblematic of our great growing region, there is no better place to grow distinctive and enjoyable Sauvignon Blanc.

### THE WINE

Harvesting Sauvignon Blanc at a range of ripeness is a signature technique for Quivira's beloved Sauvignon Blanc. We purposefully pursue a spectrum of aromas. In capturing low-sugar characteristics of fresh cut green grass and hay notes flavors, Sauvignon Blanc was the first variety at the cellar door in 2016. As harvest progressed, the Sauvignon Blanc displayed tropical fruit flavors and floral aromas typical of fruit harvested at higher sugar levels. The final wine is a complex, refreshingly crisp mélange.

Aromas of tropical fruit, mixed citrus, and melon leap from the glass. Flavors that echo the nose quickly expand to include Meyer lemon, pineapple, honeydew melon, freshly cut grass, and green olive. The round, pleasant entry gives way to an uncommonly full mid-palate and long, flavorful finish. Acidity is crisp and refreshing, a captivating counterpoint to the wine's other elements. Quivira Sauvignon Blanc is a clean, fruit-forward white for any occasion.

Alc 13.9% | pH 3.20 | TA 0.62

COMPOSITION	100% Sauvignon Blanc
WINEMAKER	Hugh Chappelle
VITICULTURIST	Ned Horton
SRP	\$18
PRODUCTION	7,230 cases
KEY ACCOLADES	<b>91 points</b> Wine Enthusiast   2015 vintage

