

# QUIVIRA

VINEYARDS

*Intentional wines, naturally.*

## *Wine Creek Ranch*

### 2016 Fig Tree Sauvignon Blanc

DRY CREEK VALLEY | SONOMA COUNTY

MADE WITH ORGANICALLY GROWN GRAPES

#### THE VINEYARD

All the elements of the world's best Sauvignon Blanc converge at Fig Tree Vineyard. The site is located at the confluence of two waterways, Wine Creek and Dry Creek. The wine's mineral freshness comes from the alluvial, rocky soils that have been scoured over millennia. The rare Musqué clone, which adds complexity and aromatic lift, is planted alongside California's classic Sauvignon Blanc...simply put, the right grape + the right place = Fig Tree Sauvignon Blanc.

#### THE VINTAGE

A mid-August heatwave resolved to cooler temperatures by early September, extending harvest and aiding flavor development. In 2016, Quivira's Sauvignon Blanc was picked between August 20th and September 9th...nearly three weeks. We harvested this vintage across a spectrum of ripeness to capture the unique aromas and flavors available at each stage of Sauvignon Blanc's maturation.

#### THE WINE

The Musqué clone contributes heightened floral aromas that tantalize even before you taste the wine. The color is a pale yellow with an attractive green tinge that is the first indication of the wine's youth. Racy, green grassiness and tropical flavors are deftly balanced by brisk acidity. The mid-palate concentration and round, smooth finish result from the blend of tank and barrel aged lots. The one-of-a-kind, single vineyard Sauvignon Blanc yields a harmonious and enchanting wine.

COMPOSITION 100% Sauvignon Blanc

