

QUIVIRA

VINEYARDS

Intentional wines, naturally.

Wine Creek Ranch

2017 Rosé

DRY CREEK VALLEY | SONOMA COUNTY

MADE WITH ORGANICALLY GROWN GRAPES

THE VINEYARD

Quivira's home vineyard, Wine Creek Ranch, possesses a nearly identical climate to Provence—3,000 hours of sun, warm summers and mild winters. A classic mix of red Rhône grapes, layered with thoughtful clonal variation, and a range of desirable well-drained soil types gives the perfect painter's palette from which to craft a fine Provencal-inspired Rosé. From vineyard to bottle, this is an intentional Rosé—a sustained commitment throughout the vintage that yields only the best Rosé.

THE VINTAGE

Quivira's estate-grown, single-vineyard Rosé boasts bright, fresh flavors and refreshing acidity due to the uncommonly wide swing between day and night temperatures, allowing fully ripe fruit while retaining exceptional natural acidity. In 2017, a near perfect growing season, culminated in a warming trend in late August and early September which compressed our normal 3-4 week Rosé harvest in half.

THE WINE

Immediately immerse yourself in the alluring classic salmon color, and first whiff of bright, pure, fresh red fruit. In the nose, aromas of crushed fresh strawberry are front-and-center from the Grenache base, followed by notes of pie cherry, pomegranate, and rhubarb. Flavors are intense and deep, echoing the nose and lingering in the long flavorful finish. The mouthfeel is smooth and round with mouthwatering, juicy acidity that lures you back for more. True sunshine in a bottle.

COMPOSITION 47% Grenache, 25% Mourvèdre, 15% Petite Sirah, 8% Counoise, 5% Syrah

