

QUIVIRA

VINEYARDS

Intentional wines, naturally.

2017 Alder Grove Sauvignon Blanc

DRY CREEK VALLEY | SONOMA COUNTY

THE VINEYARD

Semillon is this wine's calling card, contributing richness and textural pleasure. Like the vineyards of Graves, the source of much-celebrated Bordeaux Blanc, and the model for this wine, the vines are planted in gravelly soil along the bank of Dry Creek. The Alder Grove, our vineyard's namesake, provides shaded habitat for spawning fish, and the trees' roots nourish the soils in which the grapes for this wine are grown. Pictured on the label is an Alder catkin, the tree's flower that emerges just as Sauvignon Blanc and Semillon berries first form in Quivira's organically farmed estate vineyard.

THE VINTAGE

A vintage hallmark is the presence of mid-palate richness... without losing refreshing acidity. The mild grip from fermentation in a mix of new and used French oak and Acacia counterpoints the acidity, framing this wine in very different way than the Fig Tree Sauvignon Blanc's mix of stainless and more neutral wood. With Alder Grove, one is drawn towards flavor and mouthfeel.

THE WINE

Immediately deep, complex, and layered with a dominant citrus focus when the wine is first opened. White Grapefruit, Key Lime, and a more subtle lemon meringue character all vie for attention. Subtle, yet classic, varietal grassiness emerges along with nuances of vanilla, woody spice, and creamy yeastiness. The palate is round and smooth, with viscosity counterpointed by refreshing, totally natural acidity. There is a seamless quality to this wine, where proportion and balance just flow from beginning to end.

WINEMAKING

88% Sauvignon Blanc & 12% Semillon | 1,370 Cases Bottled | 13.7% Alc

Both small and large French oak barrel, as well as barrels made from Acacia wood. Approximately 15% of cooperage was new. 80% barrel fermented and aged with 20% stainless fermented and aged.

