

QUIVIRA

VINEYARDS
Intentional wines, naturally.

2017 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 brief cooling trend before harvest lead into hot August days that accelerated maturity and ripening beyond expectations. 2017, while not as early or compressed as the prior three vintages, still occurred before historical standards. Our Sauvignon Blanc was harvested over two and half weeks from August 22 to September 9. Great aromatic intensity is a hallmark of this challenging vintage.

THE WINE

The Musqué clone contributes heightened floral aromas that tantalize even before you taste the wine. Racy, green grassiness and tropical flavors are deftly balanced by brisk acidity. There is mid-palate concentration and a round, smooth finish from the blend of tank and neutral barrel aged lots. The one-of-a-kind, single vineyard Sauvignon Blanc yields a harmonious and enchanting wine.

WINEMAKING

100% Sauvignon Blanc | 1,880 Cases Bottled | 13.5% Alc

Even mix of 50% stainless tank and 50% barrel aging—using only French and Acaia wood.

