

QUIVIRA

VINEYARDS
Intentional wines, naturally.

2016 Zinfandel

DRY CREEK VALLEY | SONOMA COUNTY



Wine Spectator



WINEENTHUSIAST
MAGAZINE
Editors' Choice

THE VINTAGE

The 2016 vintage was the drought-breaking vintage, which resulted in high yields of exceptional quality. Our own estate-grown Zinfandel contributes over 80% of the final 2016 blend; this wine is anchored in a majority of organically farmed fruit from Quivira. Phased harvesting is a signature practice as we pick Zinfandel at various stages of ripening to capture a spectrum of flavors. 2016 Zinfandel was harvested in phases between 23-26 Brix to capture both attractive red flavors with pepper at lower-sugar levels as well as deeper purple fruit like boysenberry and blackberry at higher-sugar levels.

THE WINE

On the palate, a full range of fresh red and dark fruit, with just a small jammy concentration, fans out into a rich and round mouthfeel with balanced, refreshing acidity. Savory notes of graphite, chocolate and vanilla add layers of flavor to the fruit, finished by an accent of classic Dry Creek Valley baking spice.

FRUIT HANDLING

Fully destemmed with minimal handling

3-5 day cold soak

Primary fermentation lasted 7-10 days with gentle daily handling to enhance color and mouthfeel

Fermented in combination of open and closed top fermenters; chosen to suit the profile of the lot

Natural malolactic fermentation occurred in barrel

COOPERAGE

Mix of French, American, and Hungarian oak; the origin is matched to the character of the lot

Aged 9-10 months in barrel; prior to assemblage

Only medium toast barrels that are air-dried for 3 to 4 years

Approximately 15% new oak; split equally between 7.5% French and 7.5% American new oak



85% Zinfandel, 14% Petite Sirah, and 1% Barbera 14.5% Alc pH 3.5 TA 0.64 4985 Cases

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