

QUIVIRA

VINEYARDS

Intentional wines, naturally.

2016 Anderson Ranch Zinfandel

DRY CREEK VALLEY | SONOMA COUNTY

MADE WITH ORGANICALLY GROWN GRAPES



Wine Spectator

THE VINYARD

Anderson Ranch is located on the venerable Lytton Springs corridor, one of Dry Creek Valley's premier Zinfandel microclimates. Quivira planted the vineyard in 1996 and has organically farmed this world-class site since the beginning. Anderson Ranch possesses a rare soil type, based on decomposed sandstone, which yields Zinfandel with staggering aromatic potential and exceptional purity. In 2016, late season heat from mid-August to early September allowed for even ripening and perfect maturity at Anderson Ranch. The wine is aged primarily in large oak casks, named 'foudre', to nurture refined tannins.

THE WINE

A classic vintage displaying the trademark signatures of Dry Creek Valley: concentrated and high toned fruit coupled with crisp acid. The mouthfeel displays restraint and balanced structure that you don't often find in Zinfandel...a tight-rope through the bold flavors, medium texture, and vibrant acidity. On the palate, darker fruit characters come into play as a mélange of crushed mixed berries are underscored by subtle accents of cocoa, black pepper, toasty oak, and musky floral notes.

FRUIT HANDLING

On early picked lots, 20% whole cluster to further accentuate aromas and layers on palate

5-7 day cold soak

Fermentation in both open-top and closed-top are complementary to final blend

COOPERAGE

20% new oak

Mix of 3-4 year air-dried French and American barrels; only medium toasted

Final 5 months of aging occurred in traditional French oak foudres, ranging in size from 600 to 900 gallons



100% Zinfandel 365 Cases 14.9% Alc SRP: \$48 Pallet: 14x4

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