

QUIVIRA

VINEYARDS
Intentional wines, naturally.

2018 Sauvignon Blanc

DRY CREEK VALLEY | SONOMA COUNTY

THE VINTAGE

One of the latest starts to harvest in the past 15 years resulted in a vintage that was compressed in half by September's heat which quickly brought early ripening varieties to full maturity. This late start gave our Sauvignon Blanc slightly longer hangtime that has translated into an incredibly fruit-focused wine with a subtle, yet classic, varietal grassiness.

WINEMAKING NOTES

Dry Creek Valley experiences enormous temperature swings between warm days and cold nights. This regional hallmark is ideal for our Sauvignon Blanc and one of the distinguishing traits of our estate vineyard. Phased picking of our estate fruit across a spectrum of different maturity levels brings natural acid and alcohol balance along with more layers of aroma and flavors than you get picking at one moment. 100% handpicked and sorted at night for the coolest possible fruit. Whole-cluster pressed to retain acidity and minimize tannins and bitterness. No malolactic fermentation occurred to best showcase the varietal/terroir purity and natural acidity. Larger barrels were used to enhance mouthfeel, while preventing any wood flavor influence.

THE WINE

Fresh, vibrant citrus and tropical fruit leaps from the glass, nicely accented by complex, mixed herbal notes and a subtle gunflint minerality. Crisp, juicy acidity is offset by a layered texture from our thoughtful mix of stainless and neutral wood used for both fermentation and aging. The surprising contrast between aroma, acidity, and mouthfeel really sets this Sauvignon Blanc apart. Flavors echo the nose and result in an incredibly versatile wine with food. Quintessential pairings would be chilled fresh raw oysters or goat cheese in almost any iteration. On a more adventurous note, try with boldly seasoned, even slightly spicy cuisine, and you'll be in for a pleasant surprise, especially with seafood, poultry, and pork preparations.

TECHNICAL NOTES

HARVESTED | BOTTLED..... September 4-26, 2018 | May 6, 2019
APPELLATION..... Dry Creek Valley, Sonoma County
VINEYARDS..... 82% Wine Creek Ranch, Quivira's home vineyard, CCOF-certified organic. 18% from small, like-minded growers organically-farmed and picked to our specifications.
COMPOSITION..... 96% Sauvignon Blanc, 3% Semillon, 1% Muscat
FERMENTATION..... 80% stainless steel fermentation; 20% fermented and aged in neutral French oak and Acacia barrels.
BARREL AGING..... 500L French oak and Acacia barrels; 1-2 year or neutral. Aged on fine lees six months.
PRODUCTION..... 2518 cases
STATS..... 13.3% ABV | pH 3.13 | TA 0.69
RETAIL PRICE..... \$18
WINEMAKER..... Hugh Chappelle

