

QUIVIRA

VINEYARDS
Intentional wines, naturally.

2017 Anderson Ranch Zinfandel

DRY CREEK VALLEY | SONOMA COUNTY

Anderson Ranch is in the venerable Lytton Springs corridor near our Wine Creek Ranch home estate. It rests on elevated benchland and planted in well-drained sandy soils with perfectly matched clones delivering an elegant, refined Zinfandel – our Grand Cru.

THE VINTAGE

A wet winter set the stage for explosive canopy growth. Heat began to build in early June and sustained through summer yielding vigorous shoot and leaf growth. A bit of cooling, then one heat wave after another, bringing an early start to harvest. Yield was slightly lower this year with the benefit being exceptional flavor.

WINEMAKING NOTES

Anderson Ranch's decomposed sandstone soils are lightly colored and textured nurturing an aromatic-driven expression and natural acidity. The 2017 vintage is our 17th bottling and we continue to be amazed by the fruit. The vineyard was precision-picked five times to achieve both perfectly balanced lots and a range of flavors. We handle the grapes in a traditional Burgundian-style utilizing open-top fermenters, punching down by hand daily, cool soaking, and basket press to fully express the terroir. Only French oak is used. This begins in barrels and then about halfway in aging, moves to foudres to complete the second fermentation and allow for aroma retention and tannin development. The wines almost go to a suspended animation, helping us retain freshness. This is definitely not a "cookie cutter" Zin. Purity, terroir, and elegance are its features.

THE WINE

If he had to pick a favorite "child", this would be our winemaker's. It is the wine that will convert you into being a Zin-lover, if you aren't already. Gorgeous garnet color with dark fruit aromatics abound. Red fruit holds its own with dark fruit - cherry, pomegranate, raspberry, blackberry, and boysenberry. Bright and focused, once the wine gets more air, wispy accents of oregano, thyme, sage. Flavors echo the nose and bring in cherry cola, milk chocolate with the subtlest hint of black pepper. Vibrant, the brisk acidity amplifies the fruit for a refreshing finish. There's a mild wet stone minerality that excites your senses. A gastronomical delight, try with sausages, duck, lamb, porchetta, schnitzel, carnitas burrito, pappardelle pasta with puttanesca sauce, or toasted walnuts. Cellar for eight to ten years (2027-2029).

TECHNICAL NOTES

HARVESTED | BOTTLED..... August 31 – September 9, 2017 | January 17, 2019
APPELLATION..... Dry Creek Valley, Sonoma County
VINEYARDS..... 100% Anderson Ranch, CCOF-certified organic.
COMPOSITION..... 100% Zinfandel
FERMENTATION..... Predominantly open-top fermenters.
BARREL AGING..... 15 months total; first 8 months in French oak barrels (20% new), remaining 7 months in 500L French oak foudres.
PRODUCTION..... 497 cases
STATS..... 14.8% ABV | pH 3.35 | TA 0.66
RETAIL PRICE..... \$48
WINEMAKER..... Hugh Chappelle

