

# QUIVIRA

VINEYARDS  
*Intentional wines, naturally.*

## 2017 Black Boar Zinfandel

DRY CREEK VALLEY | SONOMA COUNTY

A dual-vineyard estate wine based on the rich, opulent fruit from the dynamic duo of Anderson Ranch and Wine Creek Ranch. The wine is named in respect of the pigs we raise on our ranch who enjoy much of the organic garden compost.

### 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. There was 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

A winemaker's dream. Phased picking with all the fruit gently destemmed with no crushing and transferred to open-top fermenters or closed-top stainless steel for 3-7 days. Basket pressing on all lots with primary and secondary fermentation finishing in barrels. There's a high percentage of Petite Sirah in the 2017 vintage that brings in incredible color, structure, and alcohol balance. Due to this percentage, we were able to pick the Zinfandel a bit riper with loads of flavor intensity. The higher level of Petite Sirah gave more lushness and intensity to the flamboyant, exuberant nature of Zinfandel without any hot finish.

### THE WINE

There's an incredibly deep violet color that welcomes you to a seductive nose of dark berry, spice, and an attractive accent of toasty oak. The wine has a wide array of fruit textures – fresh, jammy, dried – that speaks to the uniqueness of Dry Creek Valley Zinfandel. Pick up flavors of blackberry, mulberry, Bing cherry jam, za'atar, sage, and marjoram. Pairs nicely with bold flavors or grilled food. Try Mediterranean dishes, lamb or eggplant moussaka, Asiago, Pecorino, or even a flourless bittersweet chocolate torte if you're feeling festive. Lush and big, this wine projects a sense of confidence. Silky tannins for drinking now will easily extend to the cellar for seven to ten years (2026-2029).

### TECHNICAL NOTES

HARVESTED | BOTTLED..... August 31 – September 21, 2017 | May 2, 2019  
APPELLATION..... Dry Creek Valley, Sonoma County  
VINEYARDS..... 66% Anderson Ranch, 34% Wine Creek Ranch; both CCOF-certified organic.  
COMPOSITION..... 79% Zinfandel, 21% Petite Sirah  
FERMENTATION..... Fermented in open-top barrels and stainless steel tanks.  
BARREL AGING..... French (3 years) and American (4 years) oak for 18 months; 25% new.  
PRODUCTION..... 662 cases  
STATS..... 14.9% ABV | pH 3.33 | TA 0.65  
RETAIL PRICE..... \$50  
WINEMAKER..... Hugh Chappelle

