

QUIVIRA

VINEYARDS
Intentional wines, naturally.



#31 - TOP 100 OF 2019
Wine Spectator



2017 Alder Grove Sauvignon Blanc

DRY CREEK VALLEY | SONOMA COUNTY

Alder Grove provides shaded habitat for spawning fish and the trees' roots nourish the soil where the grapes for this Sauvignon Blanc grow. The label features an alder catskin, the tree's flower that blossoms at nearly the same time as the grape berries form.

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

We looked to our well-loved Fig Tree Sauvignon Blanc that expresses an intense bouquet and the interplay of neutral wood fermentation and aging for inspiration with this new offering. Alder Grove hones in on the synergy between Sauvignon Blanc and Semillon, a nod to white Bordeaux, and the wine's texture, mouthfeel, and complexity. Phased picking at different maturity levels brought natural acid, alcohol balance, and layers of aromas/flavors. Whole-cluster pressing with limited skin contact ensured balance. Cool fermentation with thoughtful lees contact in both tank and barrel added mouthfeel texture and allowed natural settling minimizing wine handling prior to bottling. No malolactic fermentation. Mix of French oak and acacia barrels with the latter contributing more of the floral and spicy notes.

THE WINE

This inaugural bottling of our Alder Grove Sauvignon Blanc has been a delightful study in juxtaposition: full-bodied in flavor and mid-palate while still quite refreshing. The aromatics begin with lemon meringue, key lime, and white grapefruit yielding to more grassy and classic tropical fruit notes. A mix of new and neutral barrels add breadth and range plus a nuanced woody-spicy characteristic. This wine is "light on its feet" from the brisk, natural acidity. Enjoy with a garden salad drizzled with a light vinaigrette, dill goat cheese, mussels, or potstickers. We are confident in the cellaring potential of this wine and encourage you to try some now and hold some for later. Patience will be your reward.

TECHNICAL NOTES

HARVESTED BOTTLED.....	August 22 – September 9, 2017 May 2, 2018
APPELLATION.....	Dry Creek Valley, Sonoma County
VINEYARDS.....	74% Wine Creek Ranch, Quivira's home vineyard, CCOF-certified organic. 26% from small, like-minded growers organically-farmed and picked to our specifications.
COMPOSITION.....	88% Sauvignon Blanc, 12% Semillon
FERMENTATION.....	80% fermented and aged in neutral French oak and acacia barrels; 20% stainless steel fermentation.
BARREL AGING.....	60 gallon and 500L French oak and acacia barrels; 15% new, 85% 1-2 year or neutral.
PRODUCTION.....	1367 cases
STATS.....	13.7% ABV pH 3.05 TA 0.68
RETAIL PRICE.....	\$24
WINEMAKER.....	Hugh Chappelle

