

2018 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

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. The late start and extra summer sunshine boded well for the Sauvignon Blanc and Semillon planted on our Wine Creek Ranch estate.

WINEMAKING NOTES

Coming off the highly-regarded premier 2017 vintage and a solid 2018 harvest, we knew that the synergy with this year's blend of Sauvignon Blanc (75%) and Semillon (25% for added complexity) would be stellar. Phased picking at different maturity levels brought natural acid, alcohol balance, and layers of aromas/flavors. Whole-cluster pressing with limited controlled skin contact ensured balance. Cool fermentation with minimal 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 a bit more of the floral and spicy notes.

THE WINE

The 2018 release is a nod to a fine white Bordeaux. The aromatics begin with candied orange and honeyed fig and then evolve to develop into flavors of bitter orange marmalade, pomelo grapefruit, more citrus (less tropical) notes, a mild grassiness, and a tiny amount of freshly cut dill. A mix of new and neutral barrels add breadth and range while the stainless steel gives a freshness and "pop" of natural acidity. The mixture of herbs, fruits, and honey plus the refreshingly crisp palate make this wine delightful. Petrale sole would be grand as a pairing as would vegetarian potstickers or arugula salad with dill goat cheese and raspberries. This Sauvignon Blanc is also tasty with oysters or mussels. There's no doubt in the cellaring potential (2024-2026) so enjoy now and hold some for later.

TECHNICAL NOTES

HARVESTED BOTTLED.....	September 5 - October 9, 2018 May 3, 2019
APPELLATION.....	Dry Creek Valley, Sonoma County
VINEYARDS.....	46% Wine Creek Ranch, Quivira's home vineyard, CCOF-certified organic. 54% from small, like-minded growers organically-farmed and picked to our specifications.
COMPOSITION.....	75% Sauvignon Blanc, 25% 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; 20% new, 80% 1-2 year or neutral.
PRODUCTION.....	581 cases
STATS.....	13.7% ABV pH 3.13 TA 0.65
RETAIL PRICE.....	\$27
WINEMAKER.....	Hugh Chappelle

