

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 is planted in well-drained sandy soils with perfectly matched clones delivering an elegant, refined Zinfandel – our Grand Cru.

THE VINTAGE

This year's harvest was a bit unusual. Winter gave us twice our normal rainfall ending a five-year drought and explosive canopy growth. Summer was hot with several days above 100 degrees yielding vigorous shoot and leaf growth. A devastating fire in our region ended our season bringing a dramatic year to a close. Despite all this, the grapes fared well and are showing concentrated, bright flavors in the wine.

WINEMAKING NOTES

Anderson Ranch's decomposed sandstone soils are lightly colored and textured promoting an aromatic-driven expression of Zinfandel and balanced natural acidity. The 2017 vintage is our 17th bottling and we continue to be amazed by this site. 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 pressing to fully express the terroir. Only French oak is used. This begins in barrels and then about halfway through aging, moves to 600 and 900 gallon foudres to allow for optimum aroma retention and tannin development. This is definitely not a "cookie cutter" Zin. Purity, terroir, and elegance are its hallmarks.

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 vibrant, pure 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 emerge adding a layered complexity. Flavors echo the nose and bring in cherry cola, milk chocolate with the subtlest hint of black pepper. Brisk acidity amplifies the fruit for a long refreshing finish. 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 600 and 900 gallon French oak foudres.
PRODUCTION..... 497 cases
STATS..... 14.8% ABV | pH 3.35 | TA 0.66
RETAIL PRICE..... \$48
WINEMAKER..... Hugh Chappelle

