

2018 Fig Tree Sauvignon Blanc

DRY CREEK VALLEY | SONOMA COUNTY

The site is located on our estate at the confluence of two waterways – Wine Creek and Dry Creek. We look to two clones in this single vineyard wine to bring mineral freshness and aromatic lift. When our founders planted the site, in the spirit of Quivira’s ethos, they opted to retain the gnarled 110-year fig tree that grows amongst the vines.

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

The wine’s mineral freshness comes from the alluvial, rocky soils. The Sauvignon Musqué clone adds complexity and aromatic lift. 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 several months lees contact in both tank and barrel added mouthfeel texture and allowed natural settling minimizing wine handling prior to bottling. No malolactic fermentation. There’s tremendous interplay here with the blend of stainless steel and the neutral barrels.

THE WINE

Immediately aromatic from the get go with classic straw color and hints of green around the edges. Notes of fig (of course!), baked pear, and white flowers leap from the glass. Balanced and brisk, flavors of guava, passionfruit, lime zest, gooseberry, loads of tropical fruit, white grapefruit rind, and subtle spice from the acacia barrels meld effortlessly. There’s a delightful acidity mid-palate that carries through to the long finish to refresh the palate. This wine is crisp, salivating, and aromatic. We continue to be thrilled with the ageability of our Sauvignon Blancs. From our regular library tastings, we know this wine will continue to improve through 2027-2028. The natural acidity of this racy Fig Tree Vineyard Sauvignon Blanc lends itself to fattier dishes, porchetta, wild salmon cakes, or a fava bean purée spread on crostini.

TECHNICAL NOTES

| | |
|--------------------------|---|
| HARVESTED BOTTLED..... | September 4 - 26 2018 May 3, 2019 |
| APPELLATION..... | Dry Creek Valley, Sonoma County |
| VINEYARDS..... | 100% Wine Creek Ranch, Quivira’s home vineyard, CCOF-certified organic |
| COMPOSITION..... | 100% Sauvignon Blanc, Clone 1 and Sauvignon Musqué |
| FERMENTATION..... | 50% fermented and aged in neutral French oak and acacia barrels; 50% stainless steel fermentation. |
| BARREL AGING..... | Seven months; 60 gallon and 500L lightly-toasted French oak and acacia barrels; <10% new, 1-2 year or neutral. |
| PRODUCTION..... | 1312 cases |
| STATS..... | 13.5% ABV pH 2.95 TA 0.71 |
| RETAIL PRICE..... | \$24 |
| WINEMAKER..... | Hugh Chappelle |

