

2017 GSM

DRY CREEK VALLEY | SONOMA COUNTY

Grenache, Syrah, and Mourvèdre evolved together for a reason in France's Rhône Valley. This GSM is a classic example of the art of blending. The sum, in this case, is better than the parts.

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

The temperature metrics and soil diversity on our estate exhibit an uncanny parallel with France's Southern Rhône. The fall equinox harvest time works perfectly for these varieties allowing them to ripen evenly and slowly after our typical, pesky late-August and early-September heat spikes. Phased handpicking occurred with the fruit gently destemmed (no crushing) and transferred to small open-top fermenters. Fermentation commenced naturally after 3-5 days of cold-soaking followed by gentle, manual punchdowns 2-4 times a day. Total skin contact ranged from 11-18 days. Basket pressing was then done on all lots with primary and malolactic fermentation finishing in barrels. Cooperage is a mix of long air-dried French and American oak.

THE WINE

Grenache is easy to spot in this wine due to all things strawberry – fresh, dried, and jam. The Syrah and Mourvèdre add structure and balance. There's a complex range of flavors from strawberry, brambleberry, dark plum, and anise to graphite, garrigue, and black pepper. This is an earthy, chewy, spicy wine that brings a lot to the table with intense purity. The tannins are youthful now and will continue to develop. The 2017 GSM is tasting spectacular and will reward you with extended cellar time through 2025-2027. Our winemaker calls this a "winter wine with a bit of sunshine" because the Grenache aromatics remind him of the sun's warmth. Try this with boneless leg of lamb, grilled sausages, a hardy plant-based dish including portobello mushroom, or a pizza with layers of olives and feta cheese.

TECHNICAL NOTES

HARVESTED | BOTTLED.....September 14 – October 3, 2017 | May 2, 2019
APPELLATION.....Dry Creek Valley, Sonoma County
VINEYARDS.....100% Wine Creek Ranch, Quivira's home vineyard, CCOF-certified organic.
COMPOSITION.....60% Grenache, 20% Syrah, 20% Mourvèdre
FERMENTATION.....Temperature-controlled stainless steel tanks with daily pumpovers; 11-18 days total skin contact.
BARREL AGING.....22 months, French oak with low to medium toast and 3-4 year air-drying; 25% new.
PRODUCTION.....308 cases
STATS.....14.7 % ABV | pH 3.46 | TA 0.60
RETAIL PRICE.....\$38
WINEMAKER.....Hugh Chappelle

