

# QUIVIRA

VINEYARDS  
*Intentional wines, naturally.*

## 2017 Montepulciano Sangiovese

DRY CREEK VALLEY | SONOMA COUNTY

Inspired by the great red Tuscan wines, this offering melds the elegance and beautiful high-toned fruit of Sangiovese with the brooding dark fruit and rustic charm of Montepulciano while showcasing the dramatic influence of our Dry Creek Valley home.

### 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 goal with this wine is not to copy an amazing Chianti Classico but to accentuate how beautifully the fruit behaves in our own region. Handpicked early morning with all fruit then 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. Basket pressing was then done on all lots with primary and malolactic fermentation finishing in barrels. It was aged a bit longer than usual given the tannin structure of the 2017 vintage. The end result is like a velvet glove – strong and plush.

### THE WINE

A mélange of red/dark fruit opens with almond pit, cherry, cherry pit, and Amarone cherry (like in your Manhattan cocktail), and plum with subtle thyme and marjoram accents complemented by a mild vanilla, cedar toastiness. The combination of fruit, earthiness, and a little bit of wood, transports one to the countryside. If we gave this wine a personality, given its sinewy structure and grip, it would be an athlete in a bespoke suit. This wine has a plushness to it making it enjoyable today and, if you're the patient type, will continue to hold well through 2027-2028. It pairs nicely with bold flavors or grilled food. Wild boar would be amazing as would ribeye steak with peppercorn sauce, bison burger (or any high quality meat), or a charcuterie plate that includes aged Parmesan and sliced prosciutto.

### TECHNICAL NOTES

HARVESTED | BOTTLED.....September 9 – October 19, 2017 | August 2, 2019  
APPELLATION.....Dry Creek Valley, Sonoma County  
VINEYARDS.....58% Wine Creek Ranch CCOF-certified, 42% Mountain View Ranch.  
COMPOSITION.....70% Montepulciano, 30% Sangiovese  
FERMENTATION.....Temperature controlled stainless steel tanks with daily pumpovers; 16-18 days skin contact  
BARREL AGING.....22 months, French oak with low to medium toast and 3-4 year air drying; 25% new  
PRODUCTION.....289 cases  
STATS.....13.9% ABV | pH 3.49 | TA 0.62  
RETAIL PRICE.....\$42  
WINEMAKER.....Hugh Chappelle

