

QUIVIRA

VINEYARDS
Intentional wines, naturally.

2018 Wine Creek Ranch Mourvèdre

DRY CREEK VALLEY | SONOMA COUNTY

Given that our microclimate is similar to that of France's Southern Rhone region coupled with our proprietor's penchant for this variety, we planted 2.5 acres on a single lot. The Mourvèdre clone selected traces its lineage to Château de Beaucastel, renowned for its expressive red blends highlighting this variety.

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 our traditional Mediterranean varieties planted, especially late-ripening Mourvèdre.

WINEMAKING NOTES

Mourvèdre is usually the last variety to ripen on our estate. Always hand-picked in the early morning hours, the cool fruit is whisked to the winery a few hundred yards away. Grape clusters are then rigorously hand-sorted and gently destemmed, with a small percentage of whole clusters included for aromatic complexity. Fermentation is conducted in small open-top tanks with daily punching down. After approximately two weeks, the tanks are drained off and the skins gently basket-pressed. The new wine is quickly settled for 48 hours, and then transferred to barrels to finish fermentation and start aging. In early spring, after the malolactic fermentation is complete, the blend is assembled, and moved to finish aging in French oak foudres to continue softening texture while retaining freshness.

THE WINE

A rustic, earthy edge that we love dominates this medium-bodied wine. The deep purple color has a noir tone to its edges. The nose is at once full of earthiness, Mediterranean herbs, and mixed dark berry fruit. Notes of stewed jam, sarsaparilla, pencil shavings, roasted meats, light white pepper, plum, blackberry, black cherry, and crushed rock all fabulously intermingle. The palate mimics the nose with a finish of spicy minerality. This is our first Mourvèdre offering since 2013. Tasting that and the 2012 vintage from our library tell us that 2018, with its grippy, young tannins, will continue to drink well through 2026-2027. Mourvèdre is so food-friendly, it's like your favorite Aunt came for dinner and made everything perfect. Explore with eggplant Parmesan, lasagna, Manchego with a dollop of membrillo, grilled meats, pissaladière pizza (caramelized onions, anchovies, and black Niçoise olives), and nearly any dish with truffle oil.

TECHNICAL NOTES

HARVESTED BOTTLED.....	October 23, 2018 January 24, 2020
APPELLATION.....	Dry Creek Valley, Sonoma County
VINEYARDS.....	100% Wine Creek Ranch, CCOF-certified organic
COMPOSITION.....	98% Mourvèdre, 2% Grenache
FERMENTATION.....	Small, open-top fermenters with punching down daily by hand; "cool" soaked for 5 days, 1-3 times per day
BARREL AGING.....	16-18 months total; first 8 months in French oak barrels (20% new), remaining 8-10 months in 600 and 900 gallon French oak foudres
PRODUCTION.....	167 cases
STATS.....	13.5 % ABV pH 3.40 TA 0.65
RETAIL PRICE.....	\$38
WINEMAKER.....	Hugh Chappelle

