

# QUIVIRA

VINEYARDS  
*Intentional wines, naturally.*

## 2016 OTP Cabernet Sauvignon

DRY CREEK VALLEY | SONOMA COUNTY

Sometimes we feel amazingly lucky to live here and make wine. On one of those gorgeous mornings when we're standing in the vineyard surrounded by the quiet sounds of nature and a hot air balloon flies overhead toward Mount St. Helena, we get what this place is all about. The grape varieties in harmony with the distinct nature of our Dry Creek Valley soil and climate. That's the inspiration behind OTP – a Cabernet Sauvignon that's "Of The Place."

### THE VINTAGE

The late season heat in mid-August and early September challenged early ripening varieties, but nurtured balanced maturity with our Cabernet Sauvignon capturing the elusive combination of both high quality and reasonable yields that delivered diverse characteristics.

### WINEMAKING NOTES

Utilizing traditional Bordeaux techniques, we focused on structure and mouthfeel. Primary fermentation occurred in stainless steel with daily pumpovers for three weeks. Gentle basket pressing followed by malolactic fermentation in barrel set the foundation for subsequent barrel aging. French oak aging for 20 months struck the perfect balance between fruit and tannin development.

### THE WINE

You'll find all the classic Cabernet Sauvignon markers – dark cassis, ripe Santa Rosa plum, savory herb elements – in this cooler-climate wine. The grapes come from the hillsides so the fruit struggled to get nutrients making the flavors all the more intense. There's a kiss of toasty French oak at the finish adding a perfect accent to the rich body and a smooth finish. Try this with flank steak, hearty chili (vegetarian or meat), Asiago cheese, pasta with Bolognese sauce, or ratatouille. Of course, almost anything off the grill will be tasty too.

### TECHNICAL NOTES

HARVESTED | BOTTLED.....September 29, 2016 | May 4, 2018  
APPELLATION.....Dry Creek Valley, Sonoma County  
COMPOSITION.....100% Cabernet Sauvignon  
FERMENTATION.....Temperature-controlled stainless steel tanks with daily pumpovers; 21 days skin contact.  
BARREL AGING.....20 months, French oak with low to medium toast and 3-4 year air-drying; 45% new.  
PRODUCTION.....198 cases  
STATS.....14.4% ABV | pH 3.60 | TA 0.62  
RETAIL PRICE.....\$42  
WINEMAKER.....Hugh Chappelle

