

2018 Queue Collection Sauvignon Blanc

DRY CREEK VALLEY | SONOMA COUNTY

A deliberate texture-driven Sauvignon Blanc that is the winemaker's barrel selection from the estate's best individual lots.

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 planted and organically-farmed on our Wine Creek Ranch estate.

WINEMAKING NOTES

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 extended fine lees contact in barrel added rich mouthfeel texture and allowed natural settling minimizing wine handling prior to bottling. No malolactic fermentation.

THE WINE

Aromatic and lip-smacking with both intense fruit and complex spicy and woody notes. A cornucopia of flavors including cantaloupe, pomelo grapefruit zest, Crenshaw melon, ripe pineapple, and Meyer lemon with nuanced spices and honeysuckle. Deftly light with a gorgeous roundness, the result of aging on the lees in barrel. The finish is creamy with fresh acidity and lingers begging you to sip again and again. Our flagship and most limited Sauvignon Blanc, this single vineyard offering tastes beautifully now and will continue to showcase all of its virtues through 2027-2029. Savor it with roasted halibut with fresh lemon slices, black olive tapenade, French onion soup, Saint Andre on crackers, or cheese fondue (we recommend Gruyere).

TECHNICAL NOTES

HARVESTED | BOTTLED.....September 4 - 12 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
 FERMENTATION.....Aged sur lie for seven and a half months; 100% fermented and aged in a combination of French oak and acacia barrels.
 BARREL AGING.....Seven and a half months; 60 gallon and 500L lightly-toasted French oak and acacia barrels; 40% new, 1-2 year or neutral.
 PRODUCTION.....313 cases
 STATS.....14.2 % ABV | pH 2.98 | TA 0.71
 RETAIL PRICE.....\$32
 WINEMAKER.....Hugh Chappelle

