

QUIVIRA

VINEYARDS
Intentional wines, naturally.

2018 Pillsbury Vineyard Zinfandel

DRY CREEK VALLEY | SONOMA COUNTY

Dry-farming guru, Paul Bernier is the sole proprietor of Pillsbury Vineyard. On this site, he has heritage Zinfandel clones and vines that are head-trained and spur-pruned in "old school" fashion. Crushed oyster shells from the San Francisco Bay's ancient beds blanket the vineyard grounds supplementing the soils and strengthening the vines naturally.

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 40-year old vines grown on the Pillsbury Vineyard.

WINEMAKING NOTES

Without receiving any water (except from Mother Nature), dry-farmed vine roots dig deep into the earth to capture the water and nutrients that ultimately yield vibrant, lingering flavors. This vineyard was precision-picked five times at our direction to achieve perfectly balanced lots and a range of flavors. We handle the grapes in a Burgundian-style manner, utilizing open-top fermenters, cool soaking, punching down by hand daily, and gentle basket-pressing to fully express terroir in the most transparent way possible. After pressing, the new wine settled for 1-2 days and was then transferred to barrels to finish primary and secondary fermentations. After that, half the wine was moved into a French oak foudre (600 gallon cask) to optimize aroma and flavor during the remainder of barrel aging.

THE WINE

Attributes of red and dark fruit, baking spice, and a mélange of dried fruit all come together in the highly expressive nose. Slightly sweet floral and cedar spice emerge lending intrigue. On the palate, the dried fruit (dare we say fruitcake?) character lingers, fading into a long, warm finish. Flavors of raspberry, Princess Anne cherry, brandy-soaked cherries, and mulling spice engage your senses. There's a balance and proportion here that is the trifecta combination of site, varietal, and grower. We expect this to cellar well for at least five to seven years (2025-2027). Claret-style Zinfandels like this are incredibly versatile with food...so be adventurous! We suggest you try wild mushroom risotto, porchetta, beef empanadas, braised boar, beetroot ravioli, roasted duck, a salami sandwich, or aged cheeses.

TECHNICAL NOTES

HARVESTED | BOTTLED.....September 6 – 15, 2018 | January 24, 2020
APPELLATION.....Dry Creek Valley, Sonoma County
VINEYARD.....100% Pillsbury Vineyard, 100% dry-farmed (no irrigation),
organically-grown
COMPOSITION.....100% Zinfandel
FERMENTATION.....dominant in small 2-4 ton open-top fermenters with
punching down by hand 1-4 times per day
BARREL AGING.....15 months total; first 8 months in French and American oak
barrels (20% new); remaining 7 months in a mix of 500L
French oak puncheons and one 600 gallon French oak foudre
PRODUCTION.....499 cases
STATS.....14.8 % ABV | pH 3.52 | TA 0.66
RETAIL PRICE.....\$50
WINEMAKER.....Hugh Chappelle

