

QUIVIRA

VINEYARDS
Intentional wines, naturally.

2019 Alder Grove Sauvignon Blanc

DRY CREEK VALLEY | SONOMA COUNTY

As part of our commitment to protecting native spawning steelhead trout and coho salmon, a grove of alder trees at our Wine Creek Ranch, our home estate, provides shaded habitat. The trees' deep roots also nourish the soil where the primary Sauvignon Blanc plantings for this wine grows. The label features an alder catskin, the tree's flower that blossoms at the same time as the grape berries form.

THE VINTAGE

Winter and spring were notable for above average rainfall with 49" on our estate. The balance of the growing season was mild with temperatures slightly below average. May's rain drove vigorous canopy growth and increased cluster weights demanding more attention from our vineyard crew. Luckily, all of our Sauvignon Blanc fruit was not only in before the October Kincade fire, but fully fermented and tucked away into sealed tanks and barrels.

WINEMAKING NOTES

We are confident that this year's blend of Sauvignon Blanc and Semillon will be exceptional. 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 both tank and barrel added mouthfeel texture and allowed natural settling minimizing wine handling prior to bottling. No malolactic fermentation.

THE WINE

A splendid cornucopia of aromatics and flavor makes this perfect from first to last sip. Complex citrus driven by pomelo grapefruit mingle with honeydew melon and cantaloupe plus a faint hint of freshly cut dill. An intriguing petrol character combines with a blast of minerality at the finish cinching this wine's distinctiveness. The palate texture is evocative of a creamsicle – smooth, layered, and enticing. A mix of new and neutral barrels lend floral and spicy notes while the stainless steel gives a freshness and "pop" of natural acidity and crispness reminiscent of a fine white Bordeaux. As versatile as a Swiss Army knife, our Alder Grove Sauvignon Blanc goes with nearly everything including traditional oysters in a mignonette sauce. We also like it with rock cod tacos, quiche Lorraine, and cauliflower soup. All indicators point to cellaring well into 2025-2027, so save a few bottles (if you can) for later.

TECHNICAL NOTES

HARVESTED BOTTLED.....	August 31 - September 7, 2019 May 15, 2020
APPELLATION.....	Dry Creek Valley, Sonoma County
VINEYARDS.....	82% Wine Creek Ranch, Quivira's home vineyard, CCOF-certified organic. 18% from nearby Rued Vineyard
COMPOSITION.....	77% Sauvignon Blanc, 23% Semillon
FERMENTATION.....	80% fermented and aged in French oak and acacia barrels; 20% in stainless steel
BARREL AGING.....	60 gallon and 500L French oak and acacia barrels; 15% new, 85% 1-2 year old or neutral
PRODUCTION.....	784 cases
STATS.....	13.7% ABV pH 3.17 TA 0.66
RETAIL PRICE.....	\$27
WINEMAKER.....	Hugh Chappelle

