

# QUIVIRA

VINEYARDS  
*Intentional wines, naturally.*

## 2019 Fig Tree Sauvignon Blanc

DRY CREEK VALLEY | SONOMA COUNTY

The site is located on our estate at the confluence of two waterways – Wine Creek and Dry Creek. We look to two clones in this single vineyard wine to bring mineral freshness and aromatic lift. When our founders planted the site, in the spirit of Quivira’s ethos, they opted to retain the gnarled 110-year fig tree that grows amongst the vines.

### 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

The wine’s mineral freshness comes from the alluvial, rocky soils. The Sauvignon Musqué clone adds complexity and aromatic lift whilst the Semillon helps balance body weight and gives structure. 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 several months 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

Classic straw color with traces of green on the edges complement the aromatic sensory overload. Crisp with citrus oozing onto your tastebuds with each sip. Flavors of green fig (ode to our name!), white grapefruit, golden raspberry, and Princess Anne cherry combine with a steely, refreshing minerality. There’s an earthiness and a touch of grass that balances this wine. The nuanced acidity makes this appealing now and, based on our decades of library Sauvignon Blancs, we are confident it will continue to hold well through 2028-2029. Fig Tree Sauvignon Blanc is perennially racy making it a solid pairing with fattier dishes. It can also be savored with goat cheese (we like a kale salad with raspberries, goat cheese, and almond slivers), lemon chicken kebabs with Moroccan herbs, or smoked salmon blinis topped with crème fraîche.

### TECHNICAL NOTES

HARVESTED   BOTTLED.....	September 2 - 17 2019   May 5, 2020
APPELLATION.....	Dry Creek Valley, Sonoma County
VINEYARDS.....	100% Wine Creek Ranch, Quivira’s home vineyard, CCOF-certified organic
COMPOSITION.....	94% Sauvignon Blanc, Clone 1 and Sauvignon Musqué, 6% Semillon
FERMENTATION.....	50% barrel fermentation in neutral French oak and acacia barrels; 50% in stainless steel tanks; No malolactic
BARREL AGING.....	Seven months; 60 gallon and 500L lightly-toasted French oak and acacia barrels (<10% new); Aged on fine lees with no stirring
PRODUCTION.....	1247 cases
STATS.....	13.5% ABV   pH 3.98   TA 0.69
RETAIL PRICE.....	\$27
WINEMAKER.....	Hugh Chappelle

