

# QUIVIRA

VINEYARDS  
*Intentional wines, naturally.*

## 2018 GSM

DRY CREEK VALLEY | SONOMA COUNTY

Grenache, Syrah, and Mourvèdre evolved together for a reason in France's Rhône Valley. This GSM is a classic example of the art and synergy of blending. The sum, in this case, is greater than the individual parts.

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

### WINEMAKING NOTES

The temperature metrics and soil diversity on our estate exhibit an uncanny parallel with France's Southern Rhône. The post-fall equinox harvest time works perfectly for these varieties allowing them to ripen evenly and slowly. Phased handpicking across a spectrum of maturity was followed by sorting both in the field and then again at the winery. Fruit was then gently destemmed (no crushing) and transferred without pumping to small open-top or closed-top fermenters. Fermentation commenced naturally after 3-5 days of "cool" soaking at 55-59°F. Manual punchdowns, or pumpovers, were done 1-3 times a day, primarily to disperse and distribute heat. Total skin contact ranged from 11-18 days. After draining, basket pressing was done on all lots with primary and malolactic fermentation finishing in barrels. Cooperage was a mix of long air-dried, and low-medium toasted French oak. Barrel aging, with periodic racking and blending, lasted 18 months.

### THE WINE

An über intense purple color greets you leading to a delightfully fruity nose tempered with garrigue. If you get a strong connection to strawberries, you're right! That's the Grenache stating its presence. The Syrah and Mourvèdre add complexity, structure, and balance. Flavors run the gamut from blueberry, raspberry, and kirsch-soaked cherries to anise, graphite, roasted marshmallow, and subtle black pepper. Earthy, spicy, and juicy with a slight chalkiness, our 2018 GSM is remarkable now and will only improve with further aging. The tannins will continue to develop and reward your patience through at least 2026-2028. Our winemaker calls this a "winter wine with a bit of sunshine" because the Grenache aromatics remind him of the sun's warmth. We recommend this with a charcuterie platter of smoked meats, beef stew, grilled mushrooms, rogan josh lamb curry, and even macaroni & cheese!

### TECHNICAL NOTES

HARVESTED | BOTTLED.....October 4 – October 23, 2018 | May 8, 2020  
APPELLATION.....Dry Creek Valley, Sonoma County  
VINEYARDS.....100% Wine Creek Ranch, Quivira's home vineyard, CCOF-certified organic  
COMPOSITION.....60% Grenache, 20% Syrah, 20% Mourvèdre  
FERMENTATION.....Temperature-controlled stainless steel tanks with daily punchdowns or pumpovers; 11-18 days total skin contact  
BARREL AGING.....18 months, French oak of low to medium toast and 3-4 year air-drying; 25% new  
PRODUCTION.....425 cases  
STATS.....14.3 % ABV | pH 3.42 | TA 0.65  
RETAIL PRICE.....\$40  
WINEMAKER.....Hugh Chappelle

