

# QUIVIRA

VINEYARDS  
*Intentional wines, naturally.*

## 2018 Montepulciano Sangiovese

DRY CREEK VALLEY | SONOMA COUNTY

Inspired by the noble wines of Tuscany, this offering melds the elegant and beautiful high-toned fruit of Sangiovese with the brooding dark fruit and rustic charm of Montepulciano while showcasing the dramatic influence of our Dry Creek Valley home.

### 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 overall fruit quality.

### WINEMAKING NOTES

Handpicked in early morning, the fruit is gently destemmed (no crushing) and transferred to small open-top fermenters. Fermentation commenced naturally after 3-5 days of "cool" soaking followed by gentle, manual punchdowns 2-4 times a day. Basket pressing followed on all lots with primary and malolactic fermentation finishing in French oak barrels. Our goal with this wine is not to imitate an amazing Chianti Classico but to accentuate how beautifully the fruit behaves in the Dry Creek Valley region with our dry climate, hilly terrain, and coastal breezes.

### THE WINE

This is a wine one can easily enjoy on its own. Medium ruby in color, a medley of red/dark fruit explodes with each delightful sip. The clonal combination of Sangiovese Grosso and Montepulciano #10 results in flavors of blueberry, raspberry, fresh currant, and a toasty nuttiness accented with thyme and marjoram. All of this is highlighted by a refreshing bright acidity. Smooth tannins lead to a lovely leather-tinged finish. Like a velvet glove, this wine is strong and plush with a firm grip. It will hold well through 2028-2029. This wine would be an amazing accompaniment to medium-rare ribeye, braised short ribs, or Pasta Bolognese. For cheese lovers, we suggest aged Pecorino or Parmigiano-Reggiano.

### TECHNICAL NOTES

HARVESTED   BOTTLED.....	September 17, 2018 (Sangiovese) November 2, 2018 (Montepulciano)   May 16, 2020
APPELLATION.....	Dry Creek Valley, Sonoma County
VINEYARDS.....	70% Mountain View Ranch (Sangiovese) 30% Wine Creek Ranch CCOF-certified (Montepulciano)
COMPOSITION.....	70% Sangiovese, 30% Montepulciano
FERMENTATION.....	Temperature controlled stainless steel tanks with daily punching down by hand; 16-18 days skin contact
BARREL AGING.....	22 months, French oak with low to medium toast and 3-4 year air drying; 25% new
PRODUCTION.....	334 cases
STATS.....	14.1% ABV   pH 3.46   TA 0.63
RETAIL PRICE.....	\$45
WINEMAKER.....	Hugh Chappelle

