

QUIVIRA

VINEYARDS
Intentional wines, naturally.

2018 Petite Sirah

DRY CREEK VALLEY | SONOMA COUNTY

This special wine comes from the oldest vines on our home estate, Wine Creek Ranch. They were planted in the early- to mid-1970s in the traditional style of the time as "Head Trained, Spur Pruned". Known simply as "Block 9", these vines over the passing decades have been lovingly nurtured and, when Mother Nature looks kindly on us, we produce a limited amount of this offering.

THE VINTAGE

One of the latest harvest starts in the past 15 years with the vintage compressed in half by September's heat. This did not phase our late-ripening old vine Petite Sirah in Block 9. The late start and extra late season sunshine boded well for these vines where their deep roots were able to scavenge moisture and ride things out until temperatures cooled down. Berries were small, concentrated, and teeming with flavor.

WINEMAKING NOTES

Picking by hand occurred at daybreak, followed by both field sorting and then sorting again at the winery. After gentle destemming, with no crushing or pumping of the grapes, the fruit was directly transferred into the fermenter. Fermentation commenced naturally after 5 days of "cool" soaking at 55-59°F. Manual punchdowns were done 2-4 times per day, primarily during the peak of fermentation to distribute and disperse heat. Total skin contact time was 14 days. After draining and then basket-pressing, the wine was transferred to a mix of new and used cooperage, of both French and American oak, all air-dried for 3-4 years and light-medium toast. Barrel aging, with periodic racking and blending, lasted 18 months.

THE WINE

Octopus ink color tinged with purple-red hues, this wine has layers that perfectly fold into each other. Flavor notes include blackberry, plum, baking spices with a hint of cocoa, Bing cherry, violets, and smoked mushrooms. The palate is soft, supple, and round feeling like an early fall...fresh forest floor, earthiness, and almost the sound of wind rustling. You can cellar this bold wine with confidence through 2026-2028, but we're not that patient. Pair with hickory-smoked bacon, French onion soup, ribeye served with classic potato gratin and crispy leeks (any tangy cheese and rich meat combo is ideal), or ratatouille. And if that's not enough, this is one of the few wines that is great with chocolate!

TECHNICAL NOTES

HARVESTED BOTTLED.....	October 19, 2018 May 8, 2020
APPELLATION.....	Dry Creek Valley, Sonoma County
VINEYARDS.....	100% Wine Creek Ranch, Quivira's home vineyard, CCOF-certified organic
COMPOSITION.....	95% Petite Sirah, 2% Zinfandel, 1.5% Syrah, 1.5% Mourvèdre
FERMENTATION.....	Temperature-controlled stainless steel tanks with manual daily punchdowns; 14 days total skin contact
BARREL AGING.....	18 months, French and American oak with medium toast and 3-4 year air-drying; 17% new
PRODUCTION.....	145 cases
STATS.....	13.8 % ABV pH 3.33 TA 0.69
RETAIL PRICE.....	\$40
WINEMAKER.....	Hugh Chappelle

