

# QUIVIRA

VINEYARDS  
*Intentional wines, naturally.*

## 2020 Sonoma County Sauvignon Blanc

DRY CREEK VALLEY | SONOMA COUNTY

### THE VINTAGE

The 2020 growing season was an exceptional vintage, with moderate crop loads and overall wonderful growing conditions. 2020 was a return to normal start dates for picking Sauvignon Blanc, which led to the classic expression of acidity and texture that are part and parcel for our offerings. We were able to successfully pursue our signature technique of night-harvesting at multiple maturity levels, giving this wine its usual full spectrum of aroma and flavors.

### WINEMAKING NOTES

After field sorting the fruit before it reaches the winery, we gently whole cluster press the grapes to retain acidity. Cool fermentation emphasized varietal character and terroir nuances. In 2020, a high percentage of fermentation in stainless steel was used to enhance the acidity of the wine, which was balanced delicately with a combination of selected new and neutral French oak and acacia barrels for complexity and depth. A small inclusion of Semillon (9%) was used to layer in flavor and texture as a final touch.

### THE WINE

Bright and intense tropical fruit immediately pops from the glass. Notes of grapefruit, honeydew and lemon zest, followed by additional tropical notes of pineapple and passion fruit with just a touch of grassiness and orange pith on the finish. The round, mouth filling juiciness is held together by crisp acidity, which shows itself on the mid and late palate, balancing the wine. The finish is long, fruit-forward and flavorful, espousing the complexity of the blend from both the vineyard and the winemaking.

### TECHNICAL NOTES

HARVESTED   BOTTLED.....	Phase Harvested: 8/25-9/12 Bottled: April 5th, 2021
APPELLATION.....	Appellation: Sonoma County
VINEYARDS.....	Vineyards: 57% Wine Creek Ranch CCOF certified organic with the balance sourced from like-minded growers.
COMPOSITION.....	Composition: 91% Sauvignon Blanc. 9% Semillon
FERMENTATION.....	Fermentation: 95% Stainless fermented, 5% in neutral French Oak Barrels.
BARREL AGING.....	Barrel Aging: 40% aged in stainless and 60% aged in a combination of 225 and 500 L new and neutral French Acacia Wood and Oak Barrels. Aged on fine lees for 6-7 months.
PRODUCTION.....	Production: 5010 cases
STATS.....	Stats: 13.3% ABV, 3.16 pH, TA 0.68
RETAIL PRICE.....	\$22.99
WINEMAKER.....	Hugh Chappelle

