

QUIVIRA

VINEYARDS
Intentional wines, naturally.

2020 Alder Grove Sauvignon Blanc

DRY CREEK VALLEY | SONOMA COUNTY

As part of our commitment to protecting native spawning Steelhead trout and coho salmon, a grove of alder trees at our Wine Creek Ranch, our home estate, provides shaded habitat. The trees' deep roots also nourish the soil where the primary Sauvignon Blanc plantings for this wine grows. The label features an alder catskin, the tree's flower that blossoms at the same time as the grape berries form.

THE VINTAGE

The first of our recent "drought" vintages, signified by unusually low winter rainfall which impacted all aspects of vine growth in the spring and summer. Vineyard blocks with more shallow soils were significantly down in yield, while the others on deeper, gravelly benches came in close to historical averages. Due to an unusually early start to the growing season, harvest began in late August and all of our key blocks were into the winery by early September.

WINEMAKING NOTES

Picking at multiple maturities, or ripeness, levels, a practice we call "Phased Picking", occurred across a 2½-week period, being a bit more compressed than usual for us. In addition to phased picking, we also utilized 25% Semillon from both our home estate of Wine Creek Ranch (21.5%) and the locally sourced Rued vineyard (3.5%) which happens to be 50+ years old. The Semillon here broadens mouth-feel, adding layers of richness and softening the acidity, all the while adding a complex honey/beeswax character to the aromatics. For this vintage we fermented and aged 80% in barrels of different sizes, and 20% stainless steel, but unlike our Fig Tree and Queue Collection bottlings only French oak was used. Percent new oak = 20%. No malolactic fermentation.

THE WINE

The wine is pale straw in color and day bright. The nose is filled with white rose, walnut, almond skin, and apricot pit. In the mouth, this Sauvignon blanc really delivers with flavors of Apricot, Star Fruit, and bitter herbs. Further along comes minerality reminiscent of wet river rock. The wine is all at once rich and nutty but also refreshing due to the rifling acidity. Kind of a paradox that begs for a nice wedge of French cheese. The finish is substantial with flavors of crunchy Asian pears and a hint of bitter arugula.

TECHNICAL NOTES

HARVESTED | BOTTLED..... August 25 - September 12, 2020 | May 5, 2021
APPELLATION..... Dry Creek Valley, Sonoma County
VINEYARDS..... 96.5% Wine Creek Ranch, Quivira's home vineyard, CCOF -
Certified Organic, 3.5% Rued Semillon
COMPOSITION..... 75% Sauvignon Blanc, 25% Semillon
FERMENTATION..... 80% fermented and aged in French oak; 20% in stainless steel

BARREL AGING..... 7 months; 20% new oak by volume

PRODUCTION..... 747 cases
STATS..... 13.7ABV | pH 3.09 | TA 0.69
RETAIL PRICE..... \$30
WINEMAKER..... Hugh Chappelle

