

QUIVIRA

VINEYARDS
Intentional wines, naturally.

2020 Fig Tree Sauvignon Blanc

DRY CREEK VALLEY | SONOMA COUNTY

The site is located on our estate at the confluence of two waterways – Wine Creek and Dry Creek. We look to two clones in this single vineyard wine to bring mineral freshness and aromatic lift. When our founders planted the site, in the spirit of Quivira’s ethos, they opted to retain the gnarled 110-year fig tree that grows amongst the vines.

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 maturity or ripeness levels, a practice we call “Phased Picking”, occurred across a 2½-week period. In addition to phased picking we also utilize both the classic “Mondavi” Clone 1 and Sauvignon Blanc Musque. A thoughtful mix of barrel fermentation and aging in both Acacia wood (mostly 500L) and neutral French oak, alongside stainless steel, allows optimum capturing of “Freshness” while at the same time broadening texture and softening the impression of our high natural acidity. Acacia wood is softly floral and gently spicy and provides the mouthfeel benefits of traditional barrel aging without the strong aroma/flavor impact of French oak, thus allowing our Sauvignon Blanc to shine through with both varietal purity and terroir.

THE WINE

The wine is racy with Granny Smith apple, grapefruit, and Asian pear flavors with a lovely bouquet of white flower and hibiscus. The cool climate at the base of Dry Creek Valley preserves lots of natural acidity which we temper by aging part of the wine in Acacia Wood Barrels. The result is an incredibly refreshing and complex Sauvignon Blanc that is turning the heads of whoever gets to taste it. This wine is perennially racy making it a solid pairing with fattier dishes. It can also be enjoyed alongside a kale salad with goat cheese and raspberries, lemon chicken kebabs, or smoked salmon.

TECHNICAL NOTES

HARVESTED BOTTLED.....	August 25 - September 12, 2020 May 5, 2021
APPELLATION.....	Dry Creek Valley, Sonoma County
VINEYARDS.....	100% Wine Creek Ranch, Quivira’s home vineyard, CCOF-certified organic
COMPOSITION.....	100% Sauvignon Blanc
FERMENTATION.....	65% neutral French Oak & Acacia wood (mostly 500L puncheons) and 35% stainless steel tanks.
BARREL AGING.....	Seven months; 60 gallon and 500L lightly-toasted French oak and acacia barrels (<10% new); Aged on fine lees with no stirring
PRODUCTION.....	1253 cases
STATS.....	13.5% ABV pH 3.06 TA 0.67
RETAIL PRICE.....	\$30
WINEMAKER.....	Hugh Chappelle

