

# QUIVIRA

VINEYARDS  
*Intentional wines, naturally.*

## 2018 Anderson Ranch Zinfandel

DRY CREEK VALLEY | SONOMA COUNTY

Anderson Ranch is in the venerable Lytton Springs corridor near our Wine Creek Ranch home estate. It rests on elevated benchland and is planted in well-drained sandy soils with perfectly matched clones delivering an elegant, refined Zinfandel – our Grand Cru.

### 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 the Zinfandel on our prized Anderson Ranch.

### WINEMAKING NOTES

Anderson Ranch's decomposed sandstone soils are lightly colored and textured nurturing an aromatic-driven expression with uncommon natural acidity. The 2018 vintage marks the beginning of the second decade of us producing this offering and we continue to be amazed by the fruit. This is one of two wines in our portfolio that is 100% Zinfandel; a testament to the site and its microclimate with warm to hot days and typically cold nights. In 2018, this certified-organic vineyard was precision-picked five times to achieve both perfectly balanced lots and a range of flavors. We handle the grapes in a traditional Burgundian-style utilizing open-top fermenters, "cool" soaking, punching down by hand daily, and basket pressing to fully express the terroir. Aging through malolactic is in smaller 59-70 gallon barrels then moving to 500L puncheons and French oak foudres for optimum retention of freshness and delicate aromatics.

### THE WINE

This vintage of our Anderson Ranch Zinfandel has an immediate gravitas and sense of quality that speaks to its "Grand Cru" status as a top site. Opulent garnet in color, the aromatics command your attention. There is a notable sense of concentration, complexity, and "breed" from the first swirl of the glass. Red and dark fruit layers are complemented by spice notes, graphite, and subtle minerality. Flavors explode with freshly crushed berries (blackberry, boysenberry, and marionberry) leading into dried fruit notes, dark chocolate, and cola in the expanding finish. Vibrant, bright natural acidity keeps everything fresh, lively, and balanced. A wine for fine meals, it sings equally well with simple fare from fresh ingredients. Pairs brilliantly with lamb curry, beef short rib tacos, chili, or creamy pesto pasta with sautéed mushrooms. This vintage will continue to blossom for ten or more years (2030-2032) with good storage.

### TECHNICAL NOTES

HARVESTED   BOTTLED.....	September 11 - 24, 2018   January 24, 2020
APPELLATION.....	Dry Creek Valley, Sonoma County
VINEYARDS.....	100% Anderson Ranch, CCOF-certified organic
COMPOSITION.....	100% Zinfandel
FERMENTATION.....	Predominantly open-top fermenters
BARREL AGING.....	15 months total; first 8 months in French oak barrels (20% new), remaining 7 months in 500L French oak puncheons and 600-gallon foudre
PRODUCTION.....	406 cases
STATS.....	14.8 % ABV   pH 3.35   TA 0.68
RETAIL PRICE.....	\$50
WINEMAKER.....	Hugh Chappelle

