

# QUIVIRA

VINEYARDS  
*Intentional wines, naturally.*

## 2021 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

2021 was a season defined by drought. Exceptionally low rainfall during the winter limited shoot growth, which ultimately reduced crop size on our estate Sauvignon Blanc between 30-35%, depending on the exact vineyard block. The silver lining to low yields, though, is always greater concentration in the resultant small crop that is left. That was most definitely the case in 2021 where both smaller cluster size, and smaller berry size, have given us an exceptional vintage of our iconic Fig Tree bottling absolutely packed with aroma and flavor. As always, phased picking across a spectrum of different ripeness levels has resulted in a wine that is also exceptionally well balanced in alcohol and with crisp, natural acidity.

### WINEMAKING NOTES

Phased picking occurred across a full 2-week period between late August and early September. Both the classic “Mondavi” Clone 1 and Sauvignon Blanc Musque once again form the base of this blend. 100% whole-cluster pressing was followed by barrel fermentation and aging in both Acacia wood (mostly 500L) and neutral French oak, alongside stainless steel, allowing optimum capturing of “Freshness” while at the same time broadening texture and softening the impression of our embracingly high natural acidity. Acacia wood is softly floral and gently spicy and provides the mouth feel 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 exceptional terroir expression.

### THE WINE

Star bright in the glass with the color of pale straw, the wine exudes fruit aromas of Meyer lemon, key lime, apricot and fig leaf. These are complimented by non fruit notes of white flowers, jalapeno, gravel and freshly watered grass. In the mouth the Fig Tree explodes with tart lemon, lime and tangerine. High acidity is tempered with river rock minerality, white flowers and orange pith which changes to a fleshy, ripe tangerine on the finish.

### TECHNICAL NOTES

HARVESTED   BOTTLED.....	August 20 - September 3, 2021   May 6, 2022
APPELLATION.....	Dry Creek Valley, Sonoma County
VINEYARDS.....	100% Wine Creek Ranch, Quivira’s home vineyard, CCOF- certified organic
COMPOSITION.....	100% Sauvignon Blanc
PRODUCTION.....	1465 cases
STATS.....	13.5% ABV   pH 3.06   TA 0.67
RETAIL PRICE.....	\$30
WINEMAKER.....	Hugh Chappelle

