

# 2019 Black Boar Zinfandel

DRY CREEK VALLEY | SONOMA COUNTY

**QUIVIRA**  
VINEYARDS  
*Intentional wines, naturally.*

A dual-vineyard estate wine based on the rich, opulent fruit from the dynamic duo of Anderson Ranch and Wine Creek Ranch. The wine's name was inspired by the wild boars that are apt to roam our hillside vineyards who simply can't resist our tasty fruit. They are wild and "sauvage" – like our impeccable, bold Zinfandel.

## THE VINTAGE

Winter and spring were notable for above average rainfall with 49" on our home estate. The balance of the growing season was mild with temperatures slightly below average. May's rain drove vigorous canopy growth and increased cluster weights demanding more attention from our vineyard crew. For example, we removed all "shoulders" from our estate Zinfandel fruit this year to improve the uniformity of ripeness and invested more labor in removing interior leaves from each vine to ensure an optimal "dappled" sunlight environment for the grapes.

## WINEMAKING NOTES

Our Black Boar Zinfandel always focuses on the riper pickings (3<sup>rd</sup> – 5<sup>th</sup> pickings) of our Anderson Ranch to give this wine a solid, dark-fruit focused core, with healthy natural acidity. For this vintage, however, our heritage clone plantings from Wine Creek Ranch also played a big role. This was the first year these younger vine plantings really came into their own and were able to add a new layer to this wine, while at the same time allowing the purity of the Anderson Ranch material to shine through. Our phased harvesting approach allowed us to balance the wine out naturally, just by blending, with nothing added nor taken away. Old vine (> 40 year old) Petite Sirah from our home vineyard at 15% was the finishing touch in helping balance alcohol, tannin, and overall structure. On the winemaking side, there was nothing fancy whatsoever. Simple, classical, old-school winemaking with a lot of attention to detail. A short cold-soak of 3-5 days was followed by a warm, not hot, fermentation that lasted up to 3 weeks. This was the first year we embraced an "infusion" approach to fermentation and began backing off on the frequency of punching down and pumping over to extract aroma, flavor, color, and tannin. Malolactic fermentation occurred 100% in barrel, of which about 25% were new as a mix of French, Hungarian, and American. All barrel wood was air dried for a minimum of 3 years, and only lightly toasted to accentuate the fruit, not the cooper. Total time in barrel was approximately 18 months.

## THE WINE

Delicate garnet color that spreads into a bright ruby. The nose is full of dried leaves, forest floor and dark fruits of plum, current and blackberries. Medium bodied on the palate with powdery tannins and layers upon layers of intertwining flavors. A feminine and juicy example of Black Boar with brighter notes in the mouth. Blueberries, fresh strawberries, and a hint of caramel. Dark Chocolate and cocoa powder weave their way through along with a touch of toasted coconut. The finish is long with a hint of bitter herb to keep up with the hallmark Quivira acidity. This vintage is like the 2016 in terms of its taut structure and (should easily) (is certain to) reward further aging through 2027-2028 with good storage. Amazing with classic pairings of BBQ brisket, grilled meats, and wild game but light enough for salmon over mashed parsnips.

## TECHNICAL NOTES

HARVESTED   BOTTLED:	September 26 - October 14, 2019   May 6th, 2021
APPELLATION:	Dry Creek Valley, Sonoma County
VINEYARDS:	63% Anderson Ranch, 37% Wine Creek Ranch
COMPOSITION:	85% Zinfandel, 15% Petite Sirah
FERMENTATION:	Open-top barrels and stainless-steel tanks.
BARREL AGING:	18 months in equal parts long air-dried (3-4 years) French and American oak of only medium to medium-long toast; 25% new
PRODUCTION:	704 cases
STATS:	14.9% ABV   pH: 3.35   TA: 0.59
RETAIL PRICE:	\$55
WINEMAKER:	Hugh Chappelle

