

QUIVIRA

VINEYARDS
Intentional wines, naturally.



BLACK BOAR | 2019

Zinfandel

DRY CREEK VALLEY

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 the hillside vineyards who simply can't resist our tasty fruit. They are wild and "sauvage"—like this bold Zinfandel.

"On the winemaking side, there was nothing fancy whatsoever. Simple, classical, old-school winemaking with a lot of attention to detail."

WINEMAKER HUGH CHAPPELLE

CCOF CERTIFIED ESTATE VINEYARDS

► Black Boar Zinfandel focuses on the later, riper pickings of Anderson Ranch to give this wine a solid, dark-fruit focused core, with healthy natural acidity. For this vintage, 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 allowing the purity of the Anderson Ranch fruit to shine through. Both estate vineyard sites are CCOF certified organic. 63% Anderson Ranch, 37% Wine Creek Ranch

VINTAGE

► Winter and spring were very warm with the balance of the season being much cooler. May's rain drove vigorous canopy growth and increased cluster weights demanding more work from our vineyard crew.

WINEMAKING

► A 3-5 day cold-soak was followed by a warm fermentation that lasted 3 weeks. This was the first year we embraced an "infusion" approach to fermentation and reduced the frequency of punch downs and pump overs to extract aroma, flavor, color and tannin. Malolactic fermentation occurred 100% in a mix of French, Hungarian and American oak barrels (25% new). All barrel wood was air dried for a minimum of 3 years, and lightly toasted to accentuate the fruit, not the cooper. Total time in barrel was approx. 18 months.

TASTING NOTES

► 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 with powdery tannins and 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 interwoven 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 its taut structure and 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.

VARIETAL COMPOSITION

► 85% Zinfandel, 15% Petite Sirah

HARVEST DATES

► September 26 - October 14, 2019

pH | TA

► 3.35 | 0.59

ALCOHOL

► 14.9%

AGING

► Aged 18 mo. in French Oak
25% New

PRODUCTION

► 839 Cases

PRICE

► \$55

