



WINE CREEK RANCH | 2022

Fig Tree Sauvignon Blanc

DRY CREEK VALLEY

Wine Creek Ranch estate is located at the confluence of two waterways: Wine Creek and Dry Creek. When our founders planted the site, in the spirit of Quivira's ethos, they preserved the gnarled 110-year fig tree that grows amongst the vines.

“For the Fig Tree single vineyard bottling, we look to two clones—Mondavi Clone 1 and Sauvignon Blanc Musque—to bring this wine’s signature mineral freshness and aromatic lift.”

WINEMAKER HUGH CHAPPELLE

CCOF CERTIFIED ESTATE VINEYARD

► The 110-acre Wine Creek Ranch is home to 59 acres of vineyards that surround our winery and tasting room, including just over 21 acres of Sauvignon Blanc. The Mediterranean climate and well-drained soils are ideal for Sauvignon Blanc, which develop a beautiful expression of our cool microclimate in Dry Creek Valley.

VINTAGE

► 2022 was ideal until triple-digit temps in late August pushed final ripening into overdrive. Thankfully, much of our Sauvignon Blanc was picked. Once sunburned and shriveled fruit was dropped, what remained was gorgeous and perfectly ripe, with yields 30-50% below normal. The reduced crop load has particularly intense regional expression, absolutely packed with aroma and flavor. As always, phased picking across a spectrum of different ripeness levels has resulted in a wine that is exceptionally well balanced in alcohol, with crisp natural acidity.

WINEMAKING

► Phased picking occurred across a full 2-week period starting mid-August. 100% whole-cluster pressing was followed by barrel fermentation and aging in both Acacia (mostly 500L), neutral French oak and stainless steel, capturing optimum “freshness” while broadening texture and softening the impression of our 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.

TASTING NOTES

► The wine is a beautiful pale-yellow color that is star bright with a tinge of green. The nose has classic Sauvignon Blanc notes of grapefruit, underripe pear and lemon. Add to these aromas of hibiscus flower and just a whisp of almond macaroon and toasted coconut. The palate has eyebrow raising acidity up front which rounds out seamlessly through the middle. Flavors of lemon bar, clementine and kumquat are wrapped in river rock minerality with freshness akin to a tropical rainstorm.

VARIETAL COMPOSITION

► 96% Sauvignon Blanc, 4% Semillon

HARVEST DATES

► August 16 - September 6 2022

pH | TA

► 3.15 pH | TA 0.66

ALCOHOL

► 13.5%

BOTTLED

► May 4, 2023

PRICE

► \$32

