

SONOMA COUNTY | 2022

## Sauvignon Blanc

SONOMA COUNTY

From our founding nearly four decades ago, our winemaking philosophy has embraced the “one foot Old World, one foot New World” approach. Our Sonoma County Sauvignon Blanc embodies this and is the perfect gateway to showcase the region’s exceptional soils and climate particularly suited for this noble grape variety.

*“Reduced yields resulted in a particularly intense regional expression of grapefruit, Meyer lemon, tangerine and other mixed citrus notes.”*

WINEMAKER HUGH CHAPPELLE



### VINEYARDS

► 40% of the fruit came from Wine Creek Ranch (CCOF certified organic), with the balance sourced from like-minded growers.

### VINTAGE

► 2022 was ideal until triple-digit temperatures in late August pushed final ripening into overdrive. Thankfully, much of our Sauvignon Blanc was already picked by then. Once sun-burned and shriveled fruit was dropped, what remained was gorgeous, perfectly ripe, but with yields 30-50% below normal. As always, phased picking across a spectrum range of different ripeness levels has given in a wine that is exceptionally well balanced in alcohol, with crisp natural acidity.

### WINEMAKING

► After field sorting the fruit before it reached the winery, we gently whole-cluster pressed the grapes to retain acidity and minimize tannin extraction. This vintage, two vineyards in the blend were lightly crushed before pressing for a very small amount of skin contact. Cool, not cold, fermentation emphasized varietal character and subtle terroir nuances. In 2022, average to moderate yields allowed 78% barrel fermentation with 22% in stainless for freshness and acid balance. As usual, the barrels were mostly older 500L Acacia puncheons, which only added texture with no aroma or flavor impact and helped buffer our typically high acidity. A very small inclusion of Semillon (1%) was used as a final finishing touch for overall wine balance.

### TASTING NOTES

► Pale yellow in color and star bright with a slight green tinge. The nose is filled with floral notes of jasmine, hibiscus and white rose, with lingering aromas of classic lemongrass, nectarine and clementine. On the palate, the Quivira mark of high acidity is balanced out with minerality reminiscent of limestone, topped off by layered flavors of Meyer lemon, Key lime, orange flower water and spring herbs.

### VARIETAL COMPOSITION

► 99% Sauvignon Blanc, 1% Semillon

### HARVEST DATES

► August 16-September 14, 2022

pH | TA

► 3.22 pH | TA 0.65

### ALCOHOL

► 13.1%

### BOTTLED

► May 2-4, 2023

PRICE

► \$19