

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



DRY CREEK VALLEY | 2021

## Montepulciano Sangiovese

WINE CREEK RANCH | MOUNTAIN VIEW RANCH

Inspired by the noble wines of Tuscany, this offering melds the elegant and beautiful high-toned fruit of Sangiovese with the brooding dark fruit and rustic charm of Montepulciano while showcasing the dramatic influence of our Dry Creek Valley home.

*“Our goal with this wine is not to imitate an amazing Chianti Classico but to accentuate how beautifully the fruit behaves in the Dry Creek Valley region with our dry climate, hilly terrain, and coastal breezes.”*

WINEMAKER HUGH CHAPPELLE

42% CCOF-CERTIFIED WINE CREEK RANCH MONTEPULCIANO  
58% CSWA-CERTIFIED MOUNTAIN VIEW RANCH SANGIOVESE

► The 110-acre Wine Creek Ranch is home to 59 acres of vineyards that surround our winery and tasting room. As the coolest site in Dry Creek Valley (according to Adcon weather station), the Mediterranean climate and well-drained soils are ideal for Montepulciano. The Sangiovese comes from nearby Mountain View Ranch, certified sustainable by the California Sustainable Winegrowers Alliance.

### VINTAGE

► 2021 was a season defined by drought. Exceptionally low rainfall during the winter limited shoot growth, which ultimately reduced crop size for most varieties in Dry Creek Valley. The silver lining to low yields is greater concentration in the resultant small crop. That was most definitely the case in 2021 where both smaller cluster size and smaller berry size have given us an exceptional vintage of this release. As always, picking across a spectrum of different ripeness levels resulted in a wine that is exceptionally well balanced in alcohol, tannin, and natural acidity.

### WINEMAKING

► Handpicked in early morning, the fruit is gently destemmed (no crushing) and transferred to small open-top fermenters. Fermentation commenced naturally after 3-5 days of “cool” soaking followed by gentle, manual punchdowns 2-4 times a day. Basket pressing followed on all lots with primary and malolactic fermentation finishing in French oak barrels. Our goal with this wine is not to imitate an amazing Chianti Classico but to accentuate how beautifully the fruit behaves in the Dry Creek Valley region with our dry climate, hilly terrain, and coastal breezes.

### TASTING NOTES

► Gorgeously dark and inviting, this wine seduces from the very beginning. With notably intense aromatics, we are reminded here of the great 2016 vintage. Clean, bright, cherry-driven red fruit leaps from the glass and is then joined by subtle Mediterranean herbal notes and a wisp of complex darker dried fruit.

► One of the best recent expressions of this beloved wine, the palate is full and rich but balanced by healthy natural acidity and supple tannins. Our winemaker’s favorite red with a fine grilled cut of beef, or hearty red sauce pasta preparation. This wine will continue evolve beautifully with good cellaring through at least 2030-2031.

### VARIETAL COMPOSITION

► 58% Sangiovese,  
42% Montepulciano

### HARVEST DATES

► 9/1 - 9/4/21 Sangiovese  
10/15/21 Montepulciano

### pH | TA

► 3.37 | 0.61

### ALCOHOL

► 13.7%

### AGING

► Aged 11 mo. in French Oak, 25% New

### BOTTLED

► February 24, 2023

### PRICE

► \$48

