

## Quivira Vineyards

### *Sauvignon Blanc Sonoma County*



Quivira was founded nearly four decades ago and their winemaking philosophy has always embraced the concept of a "one foot Old World, one foot New World" approach. The 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.

Appellation: Sonoma County

Vineyards: 13% Wine Creek Ranch CCOF certified organic, with the balance sourced from like-minded growers

Vinification: After field sorting the fruit before it reaches the winery, the grapes are gently whole-cluster pressed in order to retain acidity and minimize tannin extraction. Only one vineyard in this blend was lightly crushed before pressing for a small amount of skin contact. Cool, not cold, fermentation emphasized varietal character and terroir nuances.

Barrel aging: A very high percentage of the fermentations actually finished in barrel, which added uncommon complexity and depth, along with a slightly richer, rounder mid-palate. A small inclusion of Semillon (4%) was used as a final finishing touch for overall wine balance.

**Grape varieties :** 96% Sauvignon Blanc, 4% Semillon

**Alcohol :** 13.3%

#### **Tasting notes :**

Pale yellow in color and bright with a slight green tinge. The nose has forward tangerine and honeydew melon with high toned green notes of fresh cut grass and a salinity reminiscent of kelp on a Northern California beach in the winter. The mouth starts with round melon and clementine but changes through the middle to brighter tart tangerine with river rock minerality that is held together with a touch of bitter herbs.

#### **Press Notes**

#### **Wine Spectator**

2021

91 points



Organic

