

Quivira Vineyards

Sauvignon Blanc Fig Tree Vineyard Dry Creek Valley



The vineyard site is located on the Quivira estate at the confluence of two waterways - Wine Creek and Dry Creek. There are two clones in this single vineyard wine that together bring mineral freshness and aromatic lift. When the founders planted the site, in the spirit of Quivira's ethos, they opted to retain the gnarled 110-year fig tree that grows amongst the vines.

Vineyards: 100% Wine Creek Ranch, Quivira's home vineyard, CCOF- certified organic

Vinification: 50% barrel fermentation in neutral French oak and acacia barrels; 50% in stainless steel tanks; No malolactic fermentation. Seven months of aging: 60 gallon and 500L lightly-toasted French oak and acacia barrels (

Grape varieties : 94% Sauvignon Blanc, Clone 1 and Sauvignon Musqué, 6% Semillon

Soil : Alluvial, rocky soils

Alcohol : 13.5%

Tasting notes :

Crisp with lots of citrus. Flavors of green fig (shoutout to the vineyard name!), white grapefruit, golden raspberry, and Princess Anne cherry combine with a steely, refreshing minerality. There's an earthiness and a touch of grass that balances this wine. The nuanced acidity makes this appealing now and will also allow the wine to age for another ten years.

Press Notes

Wine Spectator

2022	94 points
2021	93 points
2019	93 points

Wine Enthusiast

2021	92 points
2020	90 points



Organic

