

Quivira Vineyards

Zinfandel Anderson Ranch Dry Creek Valley



Anderson Ranch is in the venerable Lytton Springs corridor near our Wine Creek Ranch home estate. It rests on elevated benchland and is planted in well-drained sandy soils with perfectly matched clones delivering an elegant, refined Zinfandel - our Grand Cru.

Anderson Ranch's decomposed sandstone soils are lightly colored and textured promoting an aromatic-driven expression of Zinfandel and balanced natural acidity. The vineyard was precision-picked five times to achieve both perfectly balanced lots and a range of flavors. We handle the grapes in a traditional Burgundian-style utilizing open-top fermenters, punching down by hand daily, cool-soaking, and basket pressing to fully express the terroir. Only French oak is used. This begins in barrels and then about halfway through aging, moves to 600 and 900 gallon foudres to allow for optimum aroma retention and tannin development. This is definitely not a "cookie cutter" Zin. Purity, terroir, and elegance are its hallmarks.

Grape varieties : Zinfandel

Soil : Decomposed sandstone soils

Alcohol : 14.8%

Tasting notes :

Gorgeous garnet color with vibrant, pure fruit aromatics abound. Red fruit holds its own with dark fruit - cherry, pomegranate, raspberry, blackberry, and boysenberry. Bright and focused, once the wine gets more air, wispy accents of oregano, thyme, sage emerge adding a layered complexity. Flavors echo the nose and bring in cherry cola, milk chocolate with the subtlest hint of black pepper. Brisk acidity amplifies the fruit for a long refreshing finish.

Press Notes

The Wine Advocate

2017 92 points

Wine Spectator

2018 91 points



Organic

