

Quivira Vineyards

Zinfandel Dry Creek Valley



Zinfandel is a true American original. This Dry Creek Zinfandel captures everything we have learned farming our estate ranches and working with like-minded growers for decades, and all that we love in a plush, balanced, savory red wine. This wine showcases Zinfandel's allure, complexity, and incredible versatility.

Phased picking is a signature practice so that we capture a broad scope of flavors at different maturity levels - 23 to 26+ Brix brings in red flavors with notes of pepper and higher sugar levels highlight deep purple fruit like boysenberry and blackberry. Other varietals punctuate our flavor "spice box." After gently destemming and a 3-5 day cold soak, a combination of open- and closed-top fermenters, each chosen to suit the individual lot's profile, were used. Natural malolactic fermentation occurred while the new wine aged in different size barrels. 10 months; 15% new cooperage split evenly between long air-dried French and American oak; remainder mix of older French, American, and Hungarian barrels.

Grape varieties : 77% Zinfandel, 15% Petite Sirah, 3% Syrah, 2% Barbera, 1% Mourvèdre, 1% Malbec, 1% Montepulciano

Alcohol : 14.5%

Tasting notes :

Notes of blackberry, boysenberry, and raspberry preserves. Spicy notes of clove, dried sage, black pepper, and fennel. Well-structured with refreshing acidity and a velvety finish.

Press Notes

Decanter

2019 90 points

Wine Spectator

2019, 2018 90 points

Wine Enthusiast

2018 90 points
2017 91 points



Organic

