

Quivira Vineyards

Sauvignon Blanc Dry Creek Valley



Appellation: Sonoma County

Vineyards: 57% Wine Creek Ranch CCOF certified organic, with the balance sourced from like-minded growers

Fermentation: 95% Stainless fermented, 5% in Acacia Barrels

Barrel aging: 40% aged in stainless and 60% aged in a combination of 225 L and 500 L new and neutral French Acacia Wood and Oak Barrels. Aged on fine lees for 6-7 months.

Grape varieties : 91% Sauvignon Blanc, 9% Semillon

Tasting notes :

Bright and intense tropical fruit immediately pops from the glass. Notes of grapefruit, honeydew and lemon zest, followed by additional tropical notes of pineapple and passion fruit with just a touch of grassiness and orange pith on the finish. The round, mouth filling juiciness is held together by crisp acidity, which shows itself on the mid and late palate, balancing the wine. The finish is long, fruit-forward and flavorful, espousing the complexity of the blend from both the vineyard and the winemaking.

Press Notes

Wine Spectator

2020

92 points

Wine Enthusiast

2021

90 points



Organic

