

Quivira Vineyards

Black Boar Zinfandel Dry Creek Valley



A dual-vineyard estate wine based on the rich, opulent fruit from the dynamic duo of Anderson Ranch and Wine Creek Ranch. The wine's name was inspired by the wild boars that are apt to roam these hillside vineyards.

WINEMAKING NOTES: A winemaker's dream, this wine is first crafted in the vineyard and finishes in the cellar with barrel aging for optimum balance. Phased picking was employed with all the fruit gently destemmed with no crushing and transferred to open-top fermenters or closed-top stainless steel for 3-7 days of cold-soak followed by 7-10 days of fermentation. Basket pressing was done on all lots with primary and secondary fermentation finishing in barrels. A high percentage of Petite Sirah brings striking color, structure, and alcohol balance. The Zinfandel was picked at very ripe levels. The Petite Sirah adds layers of lushness and intensity without a hot finish.

APPELLATION: Dry Creek Valley, Sonoma County

VINEYARDS: 77% Anderson Ranch, 23% Wine Creek Ranch; both CCOF-certified organic

FERMENTATION: Fermented in open-top barrels and stainless steel tanks

BARREL AGING: 18 months in equal parts long air-dried (3-4 years) French and American oak of only medium to medium-long toast; 25% new.

Grape varieties : 78% Zinfandel, 22% Petite Sirah

Press Notes

Wine Enthusiast

2018

93 points

Tasting notes :

From Quivira: A bouquet of cinnamon stick, cardamom, and green fig that immediately entices. The uniqueness of Dry Creek Valley Zinfandel stands out with the mix of red fruit textures - fresh, jammy, and dried. Hints of raspberry, black olives, blackberry, crushed rose petals. There's a seamless integration of Tahitian vanilla in the background from a carefully selected mix of American and French oak. Delightfully drinkable now with ample room for further character development over eight to ten years (2028-2030). Excellent with lamb or chicken shawarma, roasted carrots, grilled meats with rosemary, and smoked eggplant atop olive oil crostinis.



Organic

