

Quivira Vineyards

Sauvignon Blanc Alder Grove Vineyard Dry Creek Valley



Alder Grove provides shaded habitat for spawning fish and the trees' roots nourish the soil where the grapes for this Sauvignon Blanc grow. The label features an alder catskin, the tree's flower that blossoms at nearly the same time as the grape berries form.

APPELLATION: Dry Creek Valley, Sonoma County

VINEYARDS: 82% Wine Creek Ranch, Quivira's home vineyard,

CCOF-certified organic. 18% from nearby Rued Vineyard

FERMENTATION: 80% fermented and aged in neutral French oak and acacia barrels; 20% stainless steel fermentation

BARREL AGING: 60 gallon and 500L French oak and acacia barrels; 15% new, 85% 1-2 year old or neutral

Grape varieties : 77% Sauvignon Blanc, 23% Semillon

Tasting notes :

A splendid cornucopia of aromatics and flavor makes this perfect from first to last sip. Complex citrus driven by pomelo grapefruit mingle with honeydew melon and cantaloupe plus a faint hint of freshly cut dill. An intriguing petrol character combines with a blast of minerality at the finish cinching this wine's distinctiveness. The palate texture is evocative of a creamsicle smooth, layered, and enticing. A mix of new and neutral barrels lend floral and spicy notes while the stainless steel gives a freshness and pop of natural acidity and crispness reminiscent of a fine white Bordeaux.

Press Notes

Wine Spectator

2019 92 points

Wine Enthusiast

2019 93 points



Organic

