

Quivira Vineyards

Black Boar Zinfandel Dry Creek Valley

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

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.

Banville

Wine Merchants

www.banvillewine.com



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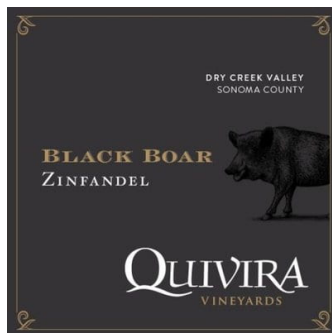
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