



ESTATE VINEYARD | CCOF CERTIFIED

Quivira Estate is home to 59 acres of California Certified Organically farmed vineyards that surround our winery and tasting room. The combination of climate and well-drained soils are ideal for Sauvignon Blanc, which develops a beautiful expression of our cool microclimate in Dry Creek Valley.

VINTAGE

Harvest: September 2023

- 2023 will be remembered as being lengthy. Free of heat events and precipitation. Patience was required as grapes continued to size up and flavors were slow to develop. The result was an abundant vintage of classic wines representative of their growing regions. The harvest that we thought would never end saw us harvesting grapes in the first week of November!

COLOR

- Delicate straw
- Pale lemon

NOSE

- Guava
- Lime leaf
- Waxy lemon peel

PALATE

- White peach
- Ruby red grapefruit

AGING

- 6-7 months in French Oak & Acacia Barrels, 10% new, 35% stainless steel

COMPOSITION

- 99% Sauvignon Blanc, 1% Semillon

Alcohol

13.1%

pH

3.19

TA

6.2 g/L

Price

\$20

