

# QUIVIRA

## 2005 Quivira Sauvignon Blanc Fig Tree Vineyard

This vineyard, named for a majestic 100-year old Black Mission fig tree that stands amongst the vines, became certified 100% organic and Biodynamic® in 2005. Located at the confluence of two waterways on the Quivira estate, Dry Creek and Wine Creek, the soil has an extensive gravel layer due to its proximity to the creeks, creating a well drained site and yields grapes with a unique flavor profile.

The cooler and well-balanced 2005 vintage offers a citrus of orange and tangerine with a pleasant mineral character. A refined nose of orange blossoms, crushed pomegranate, dried papaya and wet river stone derived from the addition of Semillon (10%) and Sauvignon Musque clone (4%) contributes to its signature touch of tropical spice. Barrel fermentation and French oak aging lend a medium body; the palate rounds out with hints of lively citrus and quince.

### Food Pairings

Pair with fig-leaf wrapped halibut fillets, jicama slaw with pomegranate dressing and sweet potato hash - or for a classic cheese pairing, try Boucheron with fig jam and a fresh baguette.



Appellation:	Dry Creek Valley-Estate
Varietal Mix:	Sauvignon Blanc 90%, Semillon 10%
Fermentation:	55% barrel fermentation
Aging:	6 months "sur lies" in 60% French Oak, 20% new
Alcohol:	13.7%

Suggested Retail: \$18.00