

QUIVIRA

2004 Quivira Zinfandel Anderson Ranch

Nestled in the rolling hills along side Lytton Springs Road, on the eastern edge of Dry Creek Valley, this ten-acre vineyard with sloping hill sides is home to top-notch heritage clone Zinfandel.

The unique microclimate and well-draining soils of this sloping, bench-land vineyard, coupled with the low yields of fruit, creates a Zinfandel with deeply concentrated aromas of macerated cherry, vanilla, Szechuan pepper and candied plum. The flavors burst into a grand slam of fresh, ripe black cherries and warm black raspberry tartlettes.

Food Pairings

Partner this wine with rosemary-garlic rubbed lamb tenderloins, forest mushroom and black olive pizza, paparadelle pasta with wild boar ragout or a spicy Moroccan eggplant.



Appellation:	Dry Creek Valley, Anderson Ranch
Varietal Mix:	100% Zinfandel
Fermentation:	10 days in small open top fermenters
Aging:	10 months in French oak, 20% new
Alcohol:	14.4%

Suggested Retail Price: \$34.00