

Quivira Vineyards Black Boar Vineyard Zinfandel USA 2018

Selected by: Master Sommelier Evan Goldstein, Master Sommelier Madeline Triffon, and Master Sommelier Tim Gaiser



Final Deductions

VINTAGE 2018

GRAPE Zinfandel

GEOGRAPHY Not Europe

COUNTRY USA

LARGER REGION California

SMALLER REGION Sonoma County

SUB REGION Dry Creek Valley

Rationale

California's adopted "native" grape is the best variety to demonstrate regional differences in the Golden State. Zinfandels from Amador taste differently from those of Mendocino which are, in turn, unlike those from Napa Valley or Paso Robles. Sonoma County is one of the most appreciated regions for Zin and home to many of the state's oldest vines. Young Zinfandel will always appear dark in color and, as a fuller-bodied wine, generous weight and viscosity when swirling the glass. The denser, low yield/more extracted versions, may well have stained tears, illustrating residual pink to purple color as the tears settle from falling down the inside of the glass.

Though regularly displaying a peppery character (especially if the wine is a field blend inclusive of other grapes like Petite Sirah, Carignan, Alicante Bouschet, etc.), the ripe, occasionally jammy, fruit-forward nature of the wine is its signature. Brambly and bright, redolent with oozing red and black fruit, Zinfandel can taste confected or pruny if picked overripe and raisinated if left out for extended time on the vine.

Founded in 1981, Quivira's proprietors Pete and Terri Kight own 63 acres of vines planted at Wine Creek Ranch, and another 26 at two sites close by. This is a dual-vineyard estate wine, certified- organic vineyard sites and blended with 21% Petite Sirah, and is based on the rich, opulent fruit from the Anderson Ranch and Wine Creek Ranch. The wine's name was inspired by the wild boars that are apt to roam these hillside vineyards who can't resist the delicious grapes.

Sight

BRIGHTNESS Day Bright

CLARITY Opaque

COLOR DEPTH Deep

COLOR Ruby

RIM VARIATION Purple
Stained Tears: Medium

Structure

RESIDUAL SUGAR Dry

ACID Med+

ALCOHOL High

TANNIN Med+

TEXTURE Round / Smooth

FINISH Long

COMPLEXITY High

Aroma & Taste

RED FRUIT Red Plum • Cranberry • Red Raspberry • Red / Sour Cherry • Strawberry
Condition: Ripe, Jammy / Candied

BLUE FRUIT Blueberry • Boysenberry *Condition: Ripe*

BLACK FRUIT Black Raspberry • Blackberry

FLORAL Lavender • Rose *Condition: Fresh*

GREEN VEGETABLE Dark Leafy Greens

OTHER VEGETABLE Fennel / Anise • Olive (Black) • Cola Nut

HERBAL Tea Leaf / Bergamot • Rosemary • Garrique / Provence • Laurel / Bay Leaf

OTHER SPICES Licorice (Black) • Chinese Five Spice

ORGANIC EARTH Turned Dirt / Potting Soil

OAK AGING Yes *Oak Intensity: Medium*

OAK INFLUENCE Baking Spice • Brown Sugar / Molasses • Cinnamon • Coffee / Bean • Vanilla

OXIDATION/NUTTINESS Walnut • Pecan / Brittle