

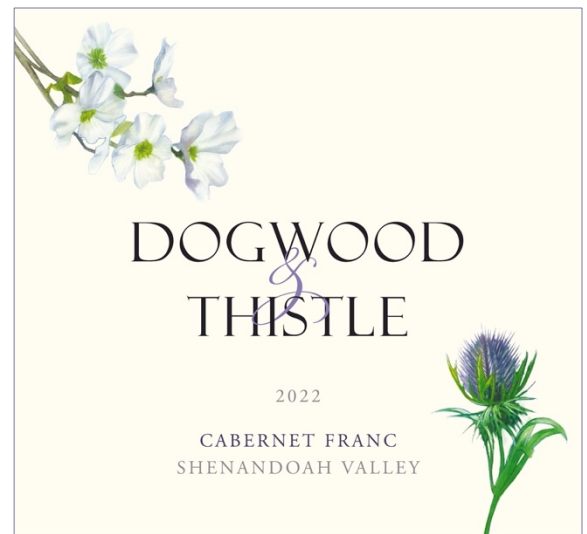
DOGWOOD & THISTLE

Dogwood & Thistle is a passion project which allows us to work with small lots of fruit and make the wines that we love to drink and dream of sharing.

With the dogwood being the state flower of Virginia (where Erin was born and raised), and the thistle being the flower of Scotland (where much of Sandy's family is from), the name represents our personal and professional backgrounds coming together to build a life that we love.

2022 Cabernet Franc

<i>Harvest Dates</i>	<i>September 21, 2022</i>
<i>Bottling Date</i>	<i>August 2, 2023</i>
<i>Fermentation</i>	<i>100% open top tank fermented</i>
<i>Barrel Aging</i>	<i>10 months in neutral (5th use) American oak</i>
<i>Varietal</i>	<i>100% Cabernet Franc</i>
<i>Appellation</i>	<i>Shenandoah Valley, Virginia</i>
<i>Release Date</i>	<i>October 1, 2023</i>
<i>Cases Produced</i>	<i>85</i>
<i>Price</i>	<i>\$36</i>



Vineyard notes: The grapes were sourced from a block of Cabernet Franc grown near Verona, Shenandoah Valley, Virginia.

Winemaking techniques: The fruit was picked and delivered to the winery early in the morning, kept in cold storage overnight, and then crushed. The fruit was de-stemmed into tank and cold soaked for three days prior to inoculation for malolactic fermentation. Cap management was gentle with a couple of punch downs a day to allow for moderate extraction. At the end of the time the skins were pressed, and the wine barreled down to 100% neutral American oak barrels to give the fruit just a little oaky lift. It then went through malolactic fermentation in barrel and stayed there for ten months before bottling.

Tasting notes: The nose has notes of hedgerow fruits, black pepper, tomato stalk, strawberry jam cooking on the stove, raspberry and plum. The fruit on the nose is pure and beautiful. The palate has fresh fruit on the entry, zippy acid, and is reminiscent of punnets of strawberries at Wimbledon. We then get notes of baked cherry pie crust, the juice at the bottom of the pie tin, and stewed plums simmering on the stove. In this wine, the fruit is cooking, but not yet baked and overripe. The oak is light and adds just a hint of sweetness that you'll miss if you blink, and the body is medium in weight. This is a classic style of Cabernet Franc. It's drinking beautifully right now but will also reward another few years in the cellar. In our house we'll be pairing it with a rich salmon dish and our favorite Friday night steak and chips.