

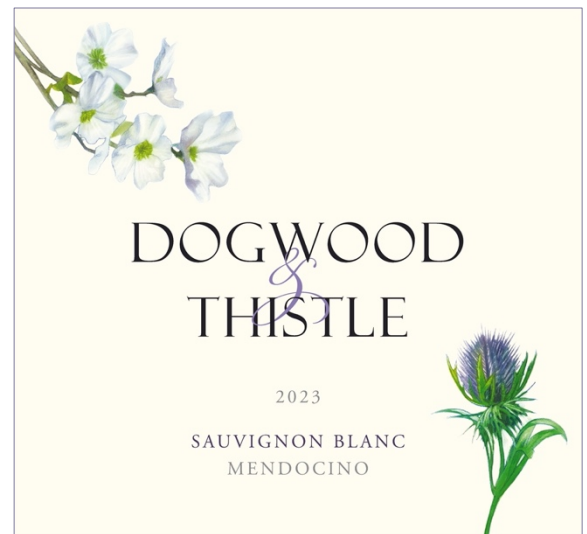
DOGWOOD & THISTLE

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.

2023 Mendocino Sauvignon Blanc

<i>Harvest Dates</i>	<i>September 27, 2023</i>
<i>Bottling Date</i>	<i>February 16, 2024</i>
<i>Fermentation</i>	<i>100% tank fermented</i>
<i>Barrel Aging</i>	<i>4 months in 100% neutral Sauvignon Blanc barrels</i>
<i>Varietal</i>	<i>100% Sauvignon Blanc</i>
<i>Clone</i>	<i>100% Entav 376</i>
<i>Appellation</i>	<i>Mendocino</i>
<i>Release Date</i>	<i>March 1, 2024</i>
<i>Cases Produced</i>	<i>265</i>
<i>Price</i>	<i>\$26</i>



Vineyard notes: The grapes for this Sauvignon Blanc come from Charles Vineyard, in Boonville on the floor of Anderson Valley, and is owned and farmed by a husband-and-wife team. The Sauvignon Blanc is Entav clone 376, which generally has a very tropical flavor profile, and is rare in California. (Only 2% of California Sauvignon Blanc is from clones other than Clone 01.)

Winemaking techniques: The fruit was picked by hand at night and delivered to the winery early in the morning. The Charles fruit was 100% whole cluster pressed then went to tank, settled for one day, racked, inoculated, and fermented to dry in tank before barreling down for a couple of months prior to bottling with minimal lees contact.

Tasting notes: The wine opens with tropical aromas of lychee, lemon blossom, lemongrass, and lime leaf on the nose, with nice crisp acidity, great zip and grassy grapefruit flavors on the palate. The mouthfeel is juicy and the finish is long and mouth-watering. In our house, we'll be pairing it with white Thai curry, fish tacos, fresh salads, olives, charcuterie, afternoons at the pool, and countless cocktail hours.