

# DOGWOOD & THISTLE

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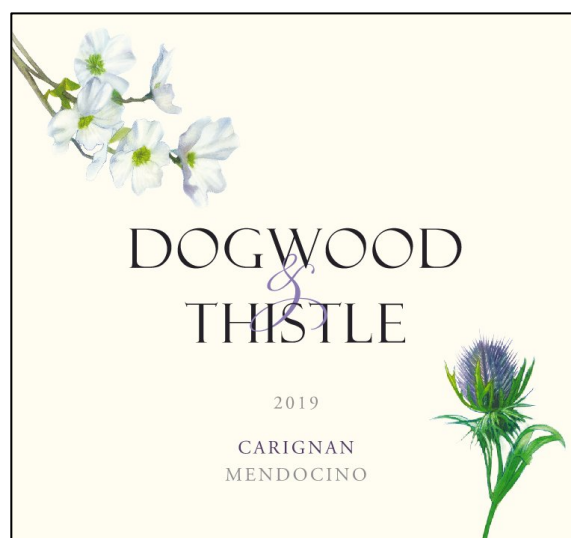
Dogwood & Thistle is a passion project which allows us to work with small lots of fruit and make the wines that we love to drink and dream of sharing.

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.

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## *2019 Testa Vineyard Carignan*

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| <i>Harvest Date</i>            | <i>October 1, 2019</i>  |
| <i>Fermentation</i>            | <i>Small lot fermentation in open-top tanks, gentle punch downs</i> |
| <i>Bottling Date</i>           | <i>August 27, 2020</i>  |
| <i>Malolactic Fermentation</i> | <i>100%</i>   |
| <i>Barrel Aging</i>            | <i>10 months – 60% neutral French oak, 40% once used French Oak</i> |
| <i>Varietal</i>                | <i>100% Carignan</i>  |
| <i>Appellation</i>             | <i>Mendocino</i>  |
| <i>Release Date</i>            | <i>May 3, 2021</i>  |
| <i>Cases Produced</i>          | <i>87</i>   |
| <i>Price</i>                   | <i>\$26</i>   |



**Vineyard notes:** From the second any visitor sets foot on the Testa vineyard, they know they are in a very special place. The Testa family has been farming this land in Comptche, California since 1912, and established their own winery in 2010. The business is currently run by the 4th 5th and 6th generations of the family, and is located right on 101 in Mendocino. They also grow Cabernet Sauvignon, Petite Sirah, Zinfandel, Barbera, Grenache and Charbono. The old vines are bush-style with thick trunks and shady canopies, and sit in dusty soil that is perfect for cultivating these grapes.

**Winemaking techniques:** Sandy first worked with Carignan in Maury, in the South of France, in 2004, and he has been wanting to do it again ever since. For this wine he used open topped fermentation and very gentle cap management to keep primary fruit characteristics. The fruit came in young, at only 22-23 degrees brix, so the acid is fairly high while sugar is fairly low.

**Tasting notes:** The wine opens with a perfumed nose of hedgerow fruits and definite notes of plum, earth, and cigar box. There is a medium body with bright, jammy fruit when the wine enters your mouth which unfolds into a nice weight on the palate, leading into darker, plummy fruit notes. There is a fresh, mouthwatering, zippy finish that leaves you wanting more. We will be pairing this wine with roasted chicken, grilled meats, mushroom risotto, and Sandy's mum's venison stew in our household.