

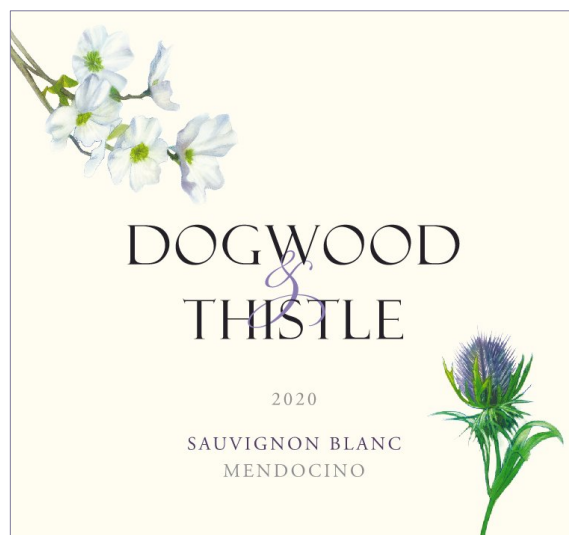
DOGWOOD & THISTLE

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.

2020 Mendocino Sauvignon Blanc

<i>Harvest Dates</i>	<i>September 7 and 12, 2020</i>
<i>Bottling Date</i>	<i>March 12, 2021</i>
<i>Fermentation</i>	<i>60% tank, 40% barrel</i>
<i>Barrel Aging</i>	<i>90% neutral SB barrels, 10% 3rd fill</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>May 3, 2021</i>
<i>Cases Produced</i>	<i>600</i>
<i>Price</i>	<i>\$22</i>



Vineyard notes: This wine is a blend from two different vineyards with 60% of the fruit coming from Charles Vineyard, in Boonville, and 40% from Mariah Vineyard, on Mendocino Ridge. Sandy first tasted Sauvignon Blanc from Mariah Vineyard in tank at a friend's winery in 2014 and has been trying to get hold of some of the fruit ever since. Planted in 1997, the vineyard is dry farmed and sits about 10 miles from the Pacific Ocean on a warm site above the fog line. Charles Vineyard is 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.) Combining the two vineyards allows the more linear nature of the Charles fruit to compliment the juicier and fleshier fruit from Mariah, resulting in this well-rounded and zippy Sauvignon Blanc.

Winemaking techniques: The fruit from both vineyards 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. Sandy did some light foot treading and skin contact for half of the Mariah fruit to add some nice phenolics. Then it was all whole cluster pressed and settled in tank for one day before being barreled down for fermentation in barrel where it stayed on the lees with occasional stirring (once/month) before bottling in March.

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. It is medium bodied for a Sauvignon Blanc, with a thought-provoking nuance, yet is easy-drinking at the same time. 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.