

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.

2018 Oppenlander Pinot Noir

<i>Harvest Dates</i>	<i>10/18/2018</i>
<i>Fermentation</i>	<i>Open top</i>
<i>Malolactic Fermentation</i>	<i>Yes</i>
<i>Barrel Aging</i>	<i>A mix of twice used and neutral Burgundy barrels</i>
<i>Varietal</i>	<i>Pinot Noir</i>
<i>Clones</i>	<i>50% Pommard, 50% 115</i>
<i>Appellation</i>	<i>Mendocino (Comptche)</i>
<i>Release Date</i>	<i>4/1/2020</i>
<i>Cases Produced</i>	<i>60</i>
<i>Price</i>	<i>\$38</i>



Vineyard notes: Oppenlander Vineyard was planted in 1998, and sits on 18 acres about 10 miles from the Pacific Ocean in the small township of Comptche. The vineyard is entirely Pinot Noir and Chardonnay, and dedicated to a mix of Dijon clones.

Winemaking techniques: The Pinot Noir was sorted in the vineyard and came into the winery in pristine condition with no additional sorting needed. 100% of the fruit was destemmed then chilled for a period of cold soak to maximize gentle extraction. At the end of cold soak the fruit was allowed to warm up and inoculated for fermentation, and then gently punched down a couple of times a day. Once fermentation was complete, tank was drained and pressed. Free run and press wine were combined and barreled down fairly dirty after a short period of settling lees. The wine was racked once, and bottled unfined and unfiltered 10 months after picking.

Tasting notes: This wine has fresh, primary fruit, cherry cola, and hints of dried fruit on the nose, and black tea, dark fruit, crisp acidity with a nice weight on the palette. Drink now if you like, or cellar for 6+ months - this wine will continue to mature, develop and grow as time goes on.

Owners, *Erin & Sandy Robertson*