

# DOGWOOD & THISTLE

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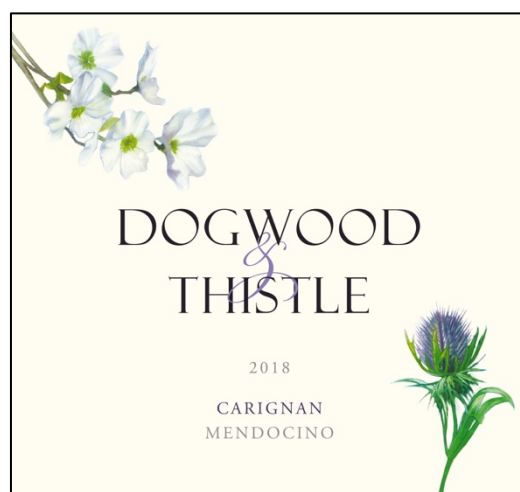
Dogwood & Thistle is a passion project which allows us to work with small lots of fruit and make the wines that we love to drink and dream of sharing.

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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## *2018 Testa Vineyard Carignan*

<i>Harvest Dates</i>	<i>10/9/18</i>
<i>Fermentation</i>	<i>Small lot fermentation in open-top tanks, gentle punch downs</i>
<i>Malolactic Fermentation</i>	<i>100%</i>
<i>Barrel Aging</i>	<i>10 months in neutral French oak</i>
<i>Varietal</i>	<i>Carignan</i>
<i>Appellation</i>	<i>Mendocino</i>
<i>Release Date</i>	<i>11/1/2019</i>
<i>Cases Produced</i>	<i>70</i>
<i>Price</i>	<i>\$26</i>



**Vineyard notes:** The Testa family has been farming the land 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.

**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:** Sandy calls it his “pizza wine,” and Erin calls it our “everyday drinker.” However you phrase it, the 2018 Carignan is approachable and yummy, with supple fruit and a nice backbone. It is primary, with savory, allspice notes on the nose from the oak, and it opens into fresher fruit, with creamy cappuccino and espresso bean notes as you continue to dig in. On the palate it is savory at the beginning and leads to dark, stewed fruit, and meaty charcuterie notes with a medium body and finish. This wine is delicious right out of the bottle, or would do well with a two hour decant.

Owners, *Erin & Sandy Robertson*