

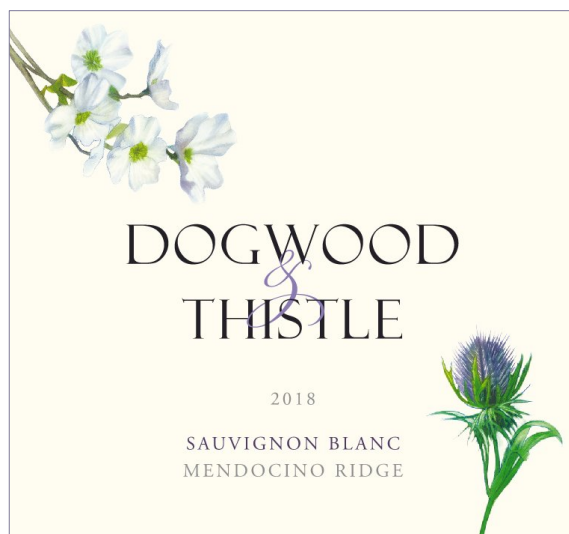
DOGWOOD & THISTLE

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.

2019 Mariah Vineyard Sauvignon Blanc

<i>Harvest Dates</i>	<i>9/19/2018</i>
<i>Bottling Date</i>	<i>2/28/20</i>
<i>Fermentation</i>	<i>Mix of tank and barrel</i>
<i>Barrel Aging</i>	<i>100% neutral SB barrels</i>
<i>Varietal</i>	<i>100% Sauvignon Blanc</i>
<i>Clone</i>	<i>100% Entav 376</i>
<i>Appellation</i>	<i>Mendocino Ridge</i>
<i>Release Date</i>	<i>4/1/2020</i>
<i>Cases Produced</i>	<i>160</i>
<i>Price</i>	<i>\$22</i>



Vineyard notes: Sandy first tasted Mariah Sauvignon Blanc 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. 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.) Our fruit is from the cooler shaded ends of rows. Mariah Vineyard also has Pinot Noir, Chardonnay and Zinfandel planted.

Winemaking techniques: The fruit was picked by hand at night and delivered to the winery early in the morning. We immediately did some gentle foot treading before whole cluster pressing after about 6 hours. The resulting juice was settled, racked, and began fermenting in tank before completing fermentation in barrel. Approximately 15% was fermented in stainless steel drum and the rest in neutral French oak.

Tasting notes: This wine has bright, crisp fruit on the nose with floral notes, tropical fruit and gooseberry on the palette. It's lip-smacking and mouth-watering, and will leave you hungry for your meal and wanting more to sip.

Owners, *Erin & Sandy Robertson*