

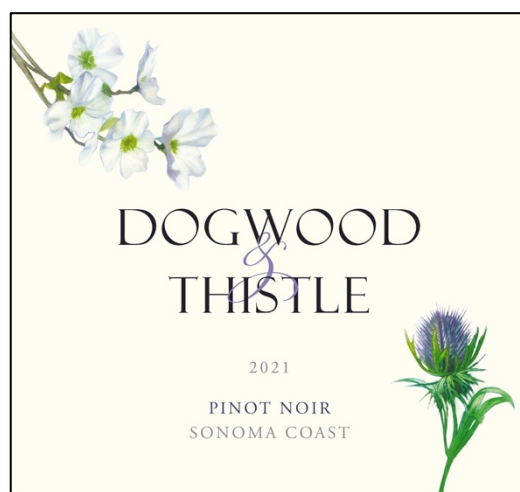
DOGWOOD & THISTLE

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.

2021 Sonoma Coast Pinot Noir

<i>Harvest Dates</i>	<i>September 22 & 24, 2021</i>
<i>Fermentation</i>	<i>Open top</i>
<i>Malolactic Fermentation</i>	<i>Yes</i>
<i>Barrel Aging</i>	<i>12% new French oak and mixed ages of neutral barrels</i>
<i>Varietal</i>	<i>Pinot Noir</i>
<i>Clones</i>	<i>52% Pommard, 22% Calera, 26% Wädenswill 2A</i>
<i>Appellation</i>	<i>Sonoma Coast</i>
<i>Release Date</i>	<i>10/15/2022</i>
<i>Cases Produced</i>	<i>251</i>
<i>Price</i>	<i>\$44</i>



Vineyard notes: We sourced fruit from three different blocks of steep vineyard planted entirely to Pinot Noir in the Sonoma Coast appellation for this wine. This vineyard enjoys a marine-like diurnal temperature, and the shifts allow for perfectly ripe grapes and great acid retention.

Winemaking techniques: The Pinot Noir was hand sorted in the winery, 100% destemmed, and chilled for five days in a cold soak for gentle extraction. At the end of the cold soak the fruit was allowed to warm up, inoculated for fermentation, and then gently punched down a couple of times a day. Once fermentation was complete, the 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 ten months after picking.

Tasting notes: This wine is a bright ruby color with a nose that starts with a floral essence and leads into red fruit, like dried cranberry, then blue fruit, cherry stone, and a kiss of vanilla from the new oak. It has a medium weight on the palate with tart, Bing cherry and a long finish. This is a classic Sonoma Coast Pinot Noir, and it will age well. Drink now if you like (and decant if you're feeling fancy), or cellar for 6+ months - it will continue to mature, develop, and grow as time goes on. This wine would pair beautifully with baked salmon, roasted game, and runny cheeses.