

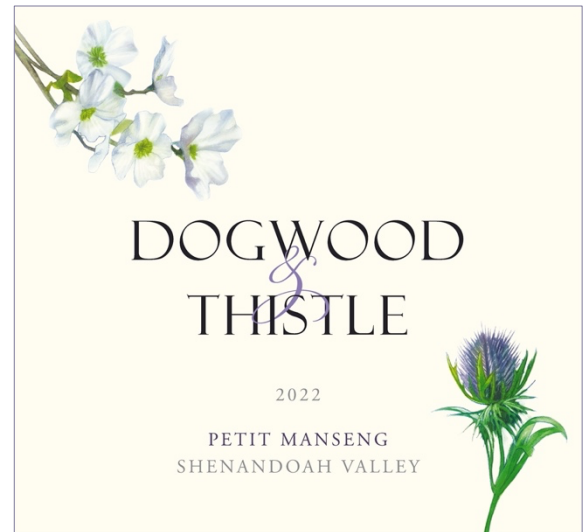
DOGWOOD & THISTLE

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.

2022 *Petit Manseng*

<i>Harvest Dates</i>	<i>September 11, 2022</i>
<i>Bottling Date</i>	<i>May 19, 2023</i>
<i>Fermentation</i>	<i>100% barrel fermented</i>
<i>Barrel Aging</i>	<i>7 months in neutral (5th use) American oak</i>
<i>Varietal</i>	<i>100% Petit Manseng</i>
<i>Appellation</i>	<i>Shenandoah Valley, Virginia</i>
<i>Release Date</i>	<i>June 1, 2023</i>
<i>Cases Produced</i>	<i>85</i>
<i>Price</i>	<i>\$30</i>



Vineyard notes: The grapes were sourced from a block of Petit Manseng grown near Woodstock, Shenandoah Valley, Virginia.

Winemaking techniques: The fruit was picked and delivered to the winery early in the morning and kept in cold storage overnight and pressed 24 hours after it was harvested. It was 100% whole cluster pressed to tank, settled, racked, inoculated and barreled down to neutral American oak barrels for a long fermentation. The wine completed a partial malolactic fermentation before it was arrested. Elevation was in neutral American oak barrels.

Tasting notes: Bright, crisp acidity, masses of lemon and lime and some buttery oak notes on the nose. This is NOT a shy wine! On the palate the crisp acidity is notable along with oranges and lemon pie. Good, full body on the palate with a long finish.