

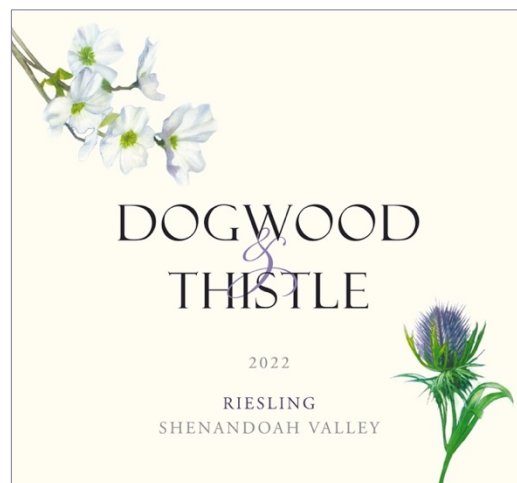
DOGWOOD & THISTLE

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 Riesling

<i>Harvest Dates</i>	<i>September 17, 2022</i>
<i>Bottling Date</i>	<i>March 17, 2023</i>
<i>Fermentation</i>	<i>100% tank fermented</i>
<i>Aging</i>	<i>100% tank aged</i>
<i>Varietal</i>	<i>100% Riesling</i>
<i>Appellation</i>	<i>Shenandoah Valley, Virginia</i>
<i>Release Date</i>	<i>June 1, 2023</i>
<i>Cases Produced</i>	<i>25</i>
<i>Price</i>	<i>\$34</i>



Vineyard notes: The grapes are sourced from Ox-Eye Vineyards, a 100-acre farm near Swoope in Augusta County, Virginia, at the feet of the Blue Ridge Mountains. John Kiers has owned the property for 25 years, which he bought with the intention of growing grapes and making his own wine. He was the first person to plant vinifera grapes in Augusta, currently has 24 acres under vine, and also grows Chardonnay, Cabernet Franc, Lomberger, Chenin Blanc and Pinot Noir. The area is known for low rainfall, cool climate, and limestone soil. Kiers also notes that they are blessed with a wide diurnal temperature range at Ox-Eye, allowing fruit to ripen without the acid dropping out. The vineyard site is tucked away into a pocket in the hills that doesn't get as hot in the summer as many of the surrounding areas, so white grapes do particularly well there.

Winemaking techniques: The fruit was picked around 20° brix with a pH level a hair over 3. This wine was always designed to be crisp and zippy with moderate alcohol. Fermentation at a relatively low temperature (62°) took about a month in stainless steel tank after which the wine was racked to stainless steel drums for élevage with an early, young bottling, resulting in a dry style.

Tasting notes: The fresh citrus and crisp apple dominate the nose and palate. The wine is medium bodied with a viscosity and mouth feel that is reminiscent of Clare Valley Rieslings – not sweet, but fruity and unctuous in a refreshing and nuanced way. In our house, we'll be pairing it with summer fruit, tangy cheeses, and fish dishes. This wine is a tribute to the Clare Valley Rieslings Sandy drank with his mum as a teenager in the UK.