

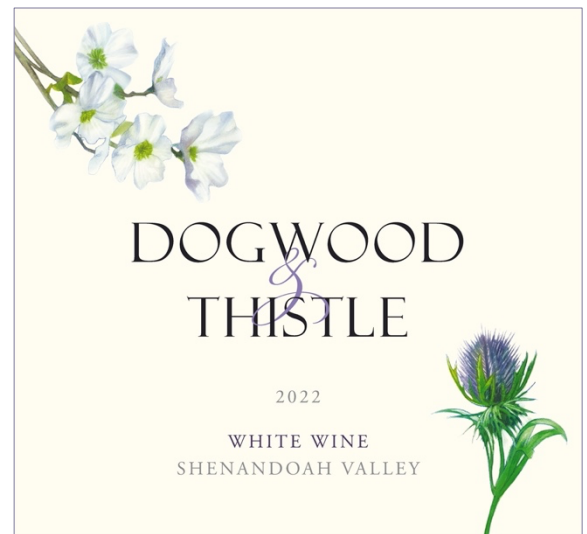
# DOGWOOD & THISTLE

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 White Wine Blend

<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>Barrel Aging</i>	<i>Partial clevage in neutral white barrels</i>
<i>Varietal</i>	<i>55% Riesling, 45% Grüner Veltliner</i>
<i>Appellation</i>	<i>Shenandoah Valley, Virginia</i>
<i>Release Date</i>	<i>May 1, 2023</i>
<i>Cases Produced</i>	<i>85</i>
<i>Price</i>	<i>\$26</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 100% tank fermented in separate tanks of Riesling and Grüner Veltliner. The Riesling remained in tank and stainless steel barrels while the Grüner was moved to neutral oak for a few months. The goal was to achieve a mix of steely minerality from the Riesling and weight and body from the Grüner.

**Tasting notes:** The Grüner brings notes of pineapple, lime and tea to complement the delicate citrus notes of the Riesling. Crisp acidity hits the palate quickly, followed by a juicy, mouthwatering finish. The first bottle we shared with friends didn't last long, that's for sure! Drink it cold on a warm day.