

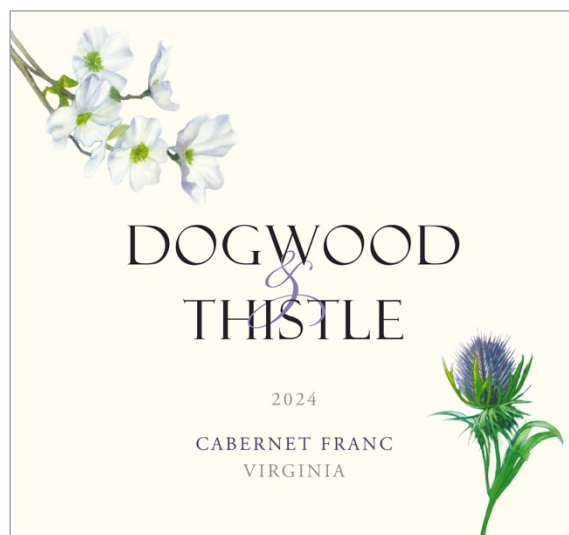
# DOGWOOD & THISTLE

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.

## 2024 Cabernet Franc

<i>Harvest Dates</i>	<i>September 12 &amp; 16, 2024</i>
<i>Bottling Date</i>	<i>July 25, 2025</i>
<i>Fermentation</i>	<i>100% open top tank fermented</i>
<i>Barrel Aging</i>	<i>10 months in neutral American oak</i>
<i>Varietal</i>	<i>100% Cabernet Franc</i>
<i>Appellation</i>	<i>Shenandoah Valley AVA and Monticello AVA, Virginia</i>
<i>Release Date</i>	<i>September 1, 2025</i>
<i>Cases Produced</i>	<i>200</i>
<i>Price</i>	<i>\$36</i>



**Vineyard notes:** The grapes were sourced from Ox-Eye Vineyard near Staunton in Shenandoah Valley AVA and Grace Estate near Crozet in Monticello AVA, Virginia.

**Winemaking techniques:** Each lot was picked and delivered to the winery early in the morning, kept in cold storage overnight, and then crushed. The fruit was de-stemmed into tank and cold soaked for three days prior to inoculation for fermentation. Cap management was gentle with a couple of punch downs a day to allow for moderate extraction. At the end of the time the skins were pressed, and the wine barreled down to 100% neutral American oak barrels to give the fruit just a little oaky lift. It then went through malolactic fermentation in barrel and stayed there for ten months before bottling.

**Tasting notes:** The 2024 Cabernet Franc is a vibrant garnet ruby red color, and the nose has notes of strawberries, black pepper, cumin seed and cured meat. The palate is bright and grippy with smooth tannins. It's delicate and pretty after opening and grows in the glass with a Burgundian finesse. In our house we'll be pairing it with a rich salmon dish and our favorite Friday night steak and chips.