

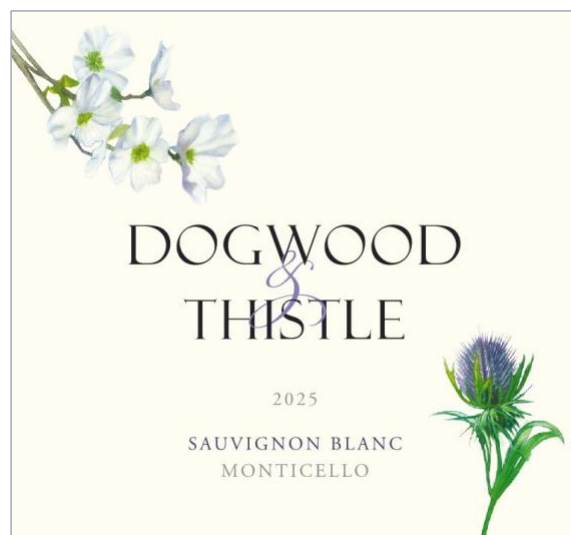
DOGWOOD & THISTLE

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.

2025 Monticello Sauvignon Blanc

<i>Harvest Dates</i>	<i>August 17, 2025</i>
<i>Bottling Date</i>	<i>March 19, 2026</i>
<i>Fermentation</i>	<i>100% barrel fermented then moved to tank</i>
<i>Barrel Aging</i>	<i>4 months in 100% neutral Sauvignon Blanc barrels</i>
<i>Varietal</i>	<i>100% Sauvignon Blanc</i>
<i>Clone</i>	<i>100% Entav 376</i>
<i>Appellation</i>	<i>Monticello, Virginia</i>
<i>Release Date</i>	<i>April 1, 2026</i>
<i>Cases Produced</i>	<i>109</i>
<i>Price</i>	<i>\$26</i>



Vineyard notes: This Sauvignon Blanc holds a special place in our hearts, as it is the first time we're working with grapes that Sandy grew himself, as the Vineyard Manager of Blenheim Vineyards, in Charlottesville. We sourced all of the grapes from the Deer Ridge block at Blenheim, and we are pleased to be using 100% Entav clone, which is the same clone we used in our California Sauvignon Blancs.

Winemaking techniques: Over the years, our approach to Sauvignon Blanc has continued to evolve, shaped by both the character of each vintage and a clear vision for the style we want to achieve. We have refined our methods, experimenting with a balance of barrel and tank fermentations and aging to better capture the energy and freshness we love in this varietal.

Today, that balance is central to the wine. A portion of the fermentation in neutral barrel contributes subtle texture and body, while careful handling ensures the wine retains its natural brightness. Following fermentation, the wine is moved to tank for a short period of aging, preserving the crisp, zippy acidity that defines our house style. The result is a Sauvignon Blanc that feels effortless and refreshing yet is crafted with intention at every step – layered, vibrant, and quietly complex, whether enjoyed on a summer porch or at the table.