

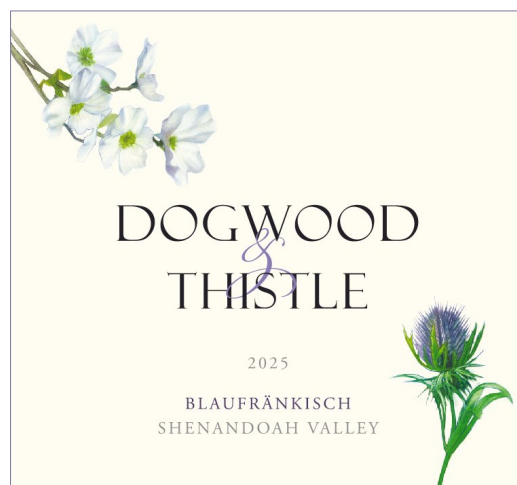
DOGWOOD & THISTLE

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 *Blafränkisch*

<i>Harvest Dates</i>	<i>September 15, 2025</i>
<i>Bottling Date</i>	<i>July 7, 2026</i>
<i>Fermentation</i>	<i>100% open top tank fermented</i>
<i>Aging</i>	<i>9 months aging in mixed-age barrels</i>
<i>Varietal</i>	<i>100% Blafränkisch</i>
<i>Appellation</i>	<i>Shenandoah Valley, Virginia</i>
<i>Release Date</i>	<i>October 1, 2026</i>
<i>Cases Produced</i>	<i>118</i>
<i>Price</i>	<i>\$32</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, Blafränkisch, Chenin Blanc and Pinot Noir. The area is known for low rainfall, cool climate, and limestone soil. 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 small lot of Blafränkisch 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 mixed age oak barrels where it then went through malolactic fermentation and stayed for nine months before bottling.

Tasting notes: Bright and vibrant in the glass, with a beautiful ruby-garnet hue. Aromas of freshly crushed red and black fruits mingle with notes of tart cherry, black currant, and wild hedgerow berries. On the palate, the wine is fresh and creamy, layered with savory sage, licorice, allspice, and star anise. Tight yet firm tannins provide structure and lift, while the bright fruit and spice notes carry through to a long, lively finish.