

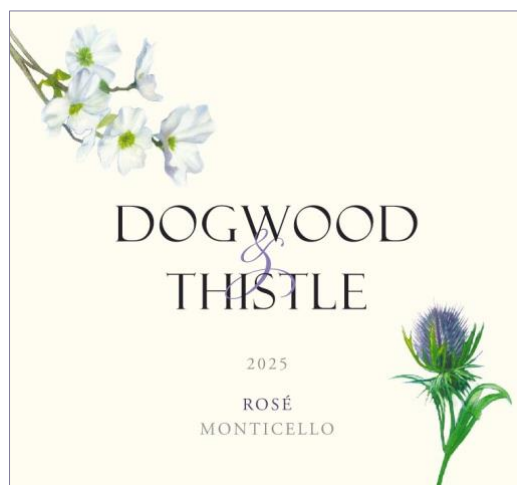
DOGWOOD & THISTLE

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 Rosé

<i>Harvest Dates</i>	<i>September 3, 2025</i>
<i>Bottling Date</i>	<i>March 19, 2026</i>
<i>Fermentation</i>	<i>100% tank fermented</i>
<i>Aging</i>	<i>100% tank aged</i>
<i>Varietal</i>	<i>100% Cabernet Franc</i>
<i>Appellation</i>	<i>Monticello, Virginia</i>
<i>Release Date</i>	<i>April 1, 2026</i>
<i>Cases Produced</i>	<i>88</i>
<i>Price</i>	<i>\$24</i>



Vineyard notes: This wine was made from 1.54 tons of Cabernet Franc from Grace Estate, near Crozet, Virginia. It all comes from an old block of Cabernet Franc at Mount Juliet that has been purchased from some of the great Virginia winemakers for some time now. You name them, and they have probably worked with this fruit – now it's our turn!

Winemaking techniques: This rosé was crafted with an emphasis on both vibrancy and texture. After being direct pressed on the day of harvest and inoculated in tank, the juice was transferred to barrel early in fermentation, a decision that both supports a healthy fermentation through gentle oxygen exposure and begins to build a more layered, expressive palate. Fermenting a portion of the wine in barrel brings a subtle creaminess and roundness, beautifully balancing the crisp, zippy acidity that defines our style. In our experience, this approach also lends a delicate saline edge, adding intrigue and complexity.

Following fermentation, the wine was aged on its lees in barrel through the winter. This extended lees contact enhances body and mouthfeel, creating a rosé with uncommon depth and texture. While the time spent in barrel is longer than is typical for rosé, it reflects our intent to build a wine that is both refreshing and texturally compelling. The result is a rosé that is bright and energetic, yet layered and refined, with a lingering, softly rounded finish.

Tasting notes: White peach, black tea, crisp, zippy acidity. Pairs with warm evenings on the porch and sunsets at the beach. Summer storms might require a second bottle.