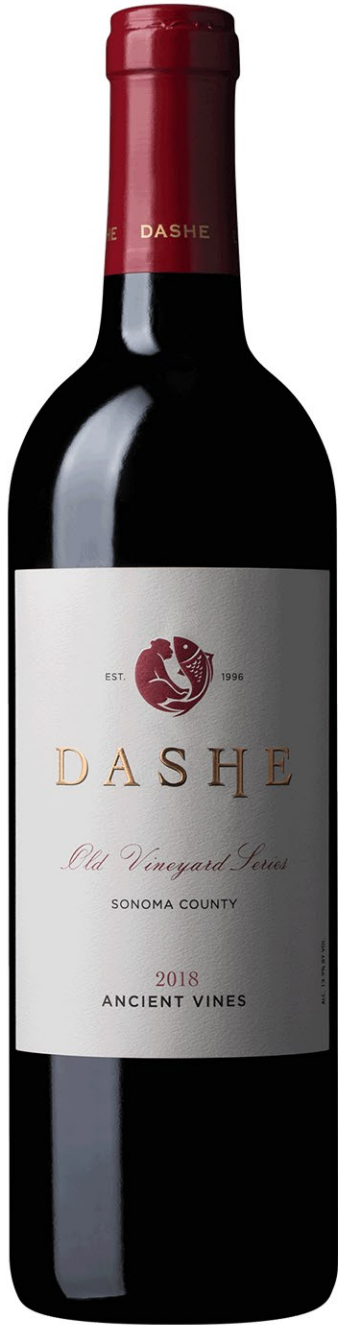


2018 Ancient Vines Bedrock Vineyard



History

This wine is made from grapes on the Bedrock Vineyard, one of the oldest vineyards in the state. Originally owned by Generals Sherman and Hooker of Civil War fame, these particular vines were planted after the vineyard changed hands in 1888, making this a notable historic vineyard.

A blend of equal quantities of Mourvèdre, Carignane, and Zinfandel, all from ancient vines, make this one of the most unusual and stylish wines produced at Dashe Cellars.

Production

We harvested each varietal separately into ½ ton picking bins. At the winery, the grapes were hand-sorted on conveyors, and then fermented using the native “wild” yeasts on the grapes.

Each varietal was fermented in separate bins, and the cap “punched down” by hand four times a day. This technique produces great extraction but very little extraction of dry tannins from seeds.

At dryness, the wines were gently pressed in a membrane press and pumped to traditional 60-gallon oak barrels. Each varietal was kept separate, and we blended the wines carefully to develop a wine with great texture, intense fruit, and lovely balance between the firm acidity and the lovely sweet and spicy fruit.

Production Notes:

Varietals

20% Zinfandel;
42% Carignane;
38% Mourvèdre

Appellation

Sonoma Valley,
Sonoma County

Alcohol

13.8% by vol.

Time in oak

18 months

Oak

20% 1-year French oak
80% 2-year or older oak

Production

137 cases, 750ml

Optimum time for consumption

2022-2042

Tasting Notes:

Color: Dark red

Aroma: Black cherry, cassis, pomegranate, plum, cocoa, and highlights of cranberry. Slight black pepper, tar, and earth.

Taste: Lovely velvety mouthfeel, great structure, entry of black cherry, pomegranate, chocolate, tar, and peppery spice. good tannic structure; long, spicy, fruit-driven finish. A wonderful old-vine wine from a great vineyard.