

Dashe Cellars Vineyard Profiles

Since the founding of Dashe Cellars, Michael and Anne Dashe have established relationships with some of the finest small growers in the Dry Creek, Alexander Valley and Mendocino County appellations. Focused on crafting wines with a distinctive sense of place, the Dashes look for meticulously cared for vineyards with appropriate combinations of older vines, steep hillside locations and vigor-reducing growing conditions. After carefully selecting each vineyard, Michael and Anne ensure quality by working with growers to limit yields and reduce the use of chemicals. All harvesting decisions are made by the Dashes.

The Dashes work closely with the following vineyards to produce several of the most distinctive wines in the Dashe Cellars portfolio.

Louvau Vineyard-Dry Creek

When John and Linda Louvau bought this Dry Creek property in the late 1980s they believed it would be ideal for growing grapes. Apparently, they weren't the first to think so. Under a sea of weeds and wild raspberry bushes the Louvaus discovered wonderful old zinfandel vines. Today, these revitalized 67-year-old vines, combined with vines planted in 1991, offer a beautiful combination of old and newer vine fruit. Located on the Dry Creek bench, the Louvau Vineyard's well-drained river benchland soils mix clay, gravel and volcanic matter. These naturally depleted soils force the vines to focus on the production of concentrated fruit instead of vegetation. Louvau's old vines are head trained and low to the ground where they receive reflected sunlight off the large white stones that dot the soil. The yields for the older, unknown clone vines are approximately two tons per acre, while yields for the new Weiss clone vines are kept under three tons an acre. This vineyard's fruit is the source of the **Louvau Vineyard Old Vine Zinfandel** and is a part of the blend for the **Dry Creek Zinfandel**.

Bella Vineyard-Dry Creek

Owned and operated by Scott and Lynn Adams, Bella Vineyard is located at elevations of 800-1000 feet on top of a ridge overlooking northern Dry Creek. The primary soil type is shallow shale and gravelly loam with a topsoil reaching depths of only one-to-two feet. Bella Vineyard was planted over a decade ago with the 112-year-old Big River zinfandel clone and the coveted St. Peters Church clone. The vines are forced to struggle in the challenging hillside soils, keeping yields naturally low. Thanks to the cooler conditions found at Bella's high elevation, the grapes enjoy extended hangtime while producing excellent acidity, making them ideal for crafting both the **Dashe Cellars Late Harvest Zinfandel** and contributing a food-friendly quality to the **Dry Creek Zinfandel**.

The Shaddick Vineyard-Dry Creek

Originally owned by Scott and Lynn Adams of Bella Vineyard, the Shaddick Vineyard was purchased by Tom and Patty Shaddick several years ago. The vines are 20-25 years old and are cultivated on an extremely steep, well-draining hillside at an elevation of 800 feet. The vineyard is planted with the Weiss clone of zinfandel on St. George rootstock. The site's mix of shale and gravelly loam soil, combined with its precipitous 30-35 degree slope produces big, complex, tannic fruit with unique floral aromatics of lavender and jasmine. Yielding approximately three tons per acre, the Shaddick's elegant and aromatic fruit mixes beautifully with grapes from the Bella and Louvau Vineyards in the **Dry Creek Zinfandel**.

The Todd Brothers Ranch-Alexander Valley

Originally planted in 1958 by brothers Ken and Richard Todd, today the Todd Brothers Ranch is operated by their sons, Ken and Tim Todd. One of the most stunning vineyards in Sonoma County, the Todd Brothers Ranch produces fruit solely for Dashe Cellars. The 50-year-old zinfandel vines in the vineyard grow in bright red volcanic soil on steep hillsides. These head-trained vines undergo extensive canopy management and leaf-pulling to produce yields of less than three tons per acre. The zinfandel fruit from Todd Brothers is incredibly complex, showing intensity and layers that are at times cabernet sauvignon-like in their stature. The source of the **Todd Brothers Ranch Zinfandel** this rich Alexander Valley fruit displays big flavors of spice, chocolate and coffee, with notes of dusty earthiness, likely derived from the red soil. Todd Brothers Ranch also cultivates incredibly concentrated cabernet sauvignon, which is the primary source for the **Dashe Cellars Alexander Valley Cabernet Sauvignon**.

Iron Oak Ranch-Mendocino County

Third generation Mendocino County grape grower, Bill Domenichelli, meticulously farms Iron Oak Vineyard to produce beautifully concentrated mountain merlot. Bill is an artisan grower who oversees the pruning and leaf stripping at Iron Oak to create a perfectly manicured vineyard offering fruit with excellent balance. Cultivated at an elevation of 2200 feet, this merlot enjoys prolonged time on the vine and is always the last fruit to be harvested for Dashe Cellars, often coming in at the end of October. Iron Oak is planted to an old Mondavi clone that is grown in depleted red volcanic soil on a steep hillside. This clone yields small concentrated berries, which when grown in Iron Oak's high mountain location produce more tannins than are typical of California merlot. These tannins contribute to the structure of the **Iron Oak Ranch Merlot** and help to balance the complex layers of lavender, black cherry and spice.