DASHE
CELLARS

2015 Ancient Vines Bedrock Vineyard

History

One of the oldest vineyards in the state, the Bedrock Vineyard was originally owned by Generals Sherman and Hooker of Civil War fame. These particular vines of Mouvèdre, Carignane, and Zinfandel were planted in 1888, making them some of the oldest vines in the state.

A blend of equal quantities of Mourvèdre, Carignane, and Zinfandel, all from 128 year old 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
30% Zinfandel;
35% Carignane;
35% Mourvèdre

Appellation
Sonoma Valley,
Sonoma County

Alcohol
14.1% by vol.

Time in oak
16 months

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

Production
233 cases, 750ml

Release date
May 1st, 2017

Optimum time for consumption
2017-2026

Tasting Notes:

Color: Ruby red

Aroma: Black currants, black raspberry, plum, and highlights of cranberry. Slight black pepper, tar, and earth.

Taste: Lovely velvety mouthfeel, entry of black raspberry, pomegranate, cranberry, tar. and peppery spice, rich minerality. Great acid balance, soft texture. Long, spicy, fruit-driven finish.