



**SPOTLIGHT**

**2018 VINEYARD SELECT ZINFANDEL**  
**WINEMAKERS THOUGHTS**

- This vineyard blend highlights the brighter berry, savory, and textural qualities of some of our favorite California vineyards that provide value.
- Aromatic and spiced complexities by judicious additions of Teroldego and Petite Sirah.
- Each varietal was fermented individually using native yeast and aged in neutral oak.



**TASTING NOTES**

**Color:** Reddish-Purple

**Aroma:** Perfumed pomegranate, black cherry, raspberry mixed with hints of cassis, chocolate, pepper spice.

**Taste:** Lush, lovely texture with vibrant black cherry/pomegranate fruit and bright acidity that balances the ripe fruit flavors. Black pepper and clove spice add complexity with a long, bright finish of dark fruits, licorice and cocoa powder.

**2017 DELTA REDS**

**WINEMAKERS THOUGHTS**

- 100 year old vines of Zinfandel, Carignane, & Mourvedre and newer plantings of Teraldego, Tannat, Barbera, & Petite Sirah grown in Sacramento River Delta soils.
- Each varietal was individually hand-harvested, fermented separately, and aged to highlight aromatics and preserve fruit intensity while decreasing tannin ex-traction. A beautifully rich & balanced “bistro blend” wine.



**TASTING NOTES**

**Color:** Dark Ruby-Red

**Aroma:** Huge bouquet of fruity black currant, black raspberry, and plum with top notes of cranberry and pomegranate and hints of black pepper spice, tar, and earth.

**Taste:** Blended for a lush texture, good acid balance and seductive fruit flavors. Black fruit palate of currants, cherry, pomegranate, with tar and pepper edges. Rich minerals notes permeate the palate. The long finish is driven by fruit and spice.

**KEY FACTS**

- Dashe Cellars was established in 1996 by Anne & Mike Dashe - producing 10,000 cases annually.
- Dashe Signature wines were born of winemaking experience at Ch. Lafite-Rothschild, Lytton Springs winery and Ridge Vineyards.
- Native fermentations, aging in used French Signature wines are made from crushed fruit, oak, and are bottled unfined with minimal filtration.
- Fruit for Signature wines is sourced from cool climate, dry farmed sites in Blue Chip AVAs often with old vines.
- Winegrowing is personally managed by Anne & Mike.



**DASHE FEATURES**

**HOW CAN WE HELP?**

- Fact sheets, vineyard background, bios, and more are available on our trade page.
- We are available for video interviews and tastings.
- We are happy to create individual programs where and when possible.

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**MIKES CORNER**

**BARREL SELECTING FOR DRY CREEK RESERVE**

At the heart of the Dashe Cellars Dry Creek Reserve blend are two major components: the selection of the vineyards for the blend, and the barrel selection of the wines during aging. The vineyard selection is relatively easy, since we work with so many Dry Creek Valley Zinfandel vineyards. **We selected two of our top vineyards—the Louvau Vineyard in the center of the Dry Creek Valley, and the West Vineyard in the south—for the blend.** The barrel selection is a much more variable part of the wine. We exclusively use French Oak barrels from Burgundy, France, mostly from barrel-makers Damy, Francois Freres, Billon, and Remond. **We carefully select barrels depending on age—we do not want more than 15% of new wood in the blend—and then let the wine age for about 18 months.** After the wine has developed with time, **Mike Dashe and Rene Calderon taste each barrel and carefully select the top 30% for the Reserve.** It's time consuming, but really the only way to get an ideal blend.

