

A ZINFANDEL FOR EVERY PALATE!

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1996

DASHE

CELLARS

Since 1996, Michael and Anne Dashe have made Zinfandels that reflect the unique terroir of northern California AVAs using old-world traditional winemaking techniques. The grapes are hand-picked, fermented in small lots with native yeasts, and barrel-aged in 1+ year-old French oak barrels and puncheons. The resulting wines are balanced, complex, vibrant and supple.

CARBONIC MACERATION

MENDOCINO CUVÉE ZINFANDEL

This blend comes from Signal Ridge Vineyard—at 2700 feet the highest elevation vineyard in all of Mendocino or Sonoma Counties. The steep slopes and rocky soil create ideal growing conditions for making complex, balanced, compelling wines. **Our inspiration comes from the complex Cru Beaujolais wines of France.** The Mendo Cuvée’s bright red color, exuberant aromatics and silky texture is in a more old world style of wine; extremely drinkable and enjoyable on its own. The great mouthfeel and balance of fruit and acidity make this a perfect partner for drinking with a wide range of foods.



HEART ARROW RANCH ZINFANDEL

This amazing biodynamic farm in Mendocino County is a self-contained ecosystem where vegetable crops, grapevines, fruit-trees, and livestock are all raised without herbicides or pesticides. These biodynamic farming techniques, together with our old-world winemaking, create a broad range of aromas, flavors, and structure akin to a wine from Burgundy or Beaujolais. **We use whole clusters and uncrushed grapes for a “carbonic maceration” style of wine.** We ferment with native yeasts and age in a 900 gallon French oak barrel, resulting in a soft and elegant “Old-World” style wine.



APPELLATION

ZINFANDEL, VINEYARD SELECT

Since 1996, Dashe Cellars has been making wine from small family vineyards throughout Northern California. For this “Vineyard Select” Zinfandel, we’ve chosen some of our favorite vineyards in Contra Costa and Sonoma counties. Our goal is to make a very flexible and **drinkable wine that can pair with many foods.** Made primarily of Zinfandel and blended with exotic varieties such as Teroldego, Tannat, Mourvedre, and Petite Sirah, we make a juicy, rich, mouth-filling wine that shows beautiful texture and a long, spicy finish.



ZINFANDEL RESERVE, DRY CREEK VALLEY

To make this Reserve wine, we’ve selected two of our favorite vineyards from the Dry Creek region. We fermented and aged the lots separately, **then tasted every barrel to select only the best for this Reserve bottling.** The wine shows off the classic Dry Creek Valley intensity, a complex spectrum of flavors and a balance of pure fruit and characteristic bright acidity. This is a particularly complex and layered wine aged for 14 months in 20% new French oak barrels and 80% in older French oak barrels.



SINGLE VINEYARD

OLD-VINE ZINFANDEL, TODD BROTHERS RANCH

Dashe Cellars has made Zinfandels from the Todd Brothers Ranch vineyard since 1998. This rocky red-soil slope in Geyserville, near Alexander Valley, produces unusually small, intensely concentrated grapes. These 60-year-old head-trained vines produce grapes with **cabernet-like intensity and structure, yet show the balance and sensuous texture of classic old vine Zinfandel.**



OLD VINE ZINFANDEL, LOUVAU VINEYARD

The vines at Louvau Vineyard grow straight out of the rocky ground on a “bench” in the center of the Dry Creek Valley. When John Louvau bought the property in the late ‘70s, he cleared the brush and weeds to plant grapevines and found old, gnarled trunks of Zinfandel. **The vines are head-trained and pruned low to the ground, resulting in tiny yields of flavor-filled grapes.** The wine shows dark, intense fruit with great structure and complexity.



THE ZINFANDEL BLENDS

‘ANCIENT VINES’, BEDROCK VINEYARD

One of the oldest vineyards in CA, the Bedrock Vineyard was originally owned by Civil War Generals Sherman and Hooker. These vines, **Mouvedre, Carignane, and Zinfandel were planted in 1888, fermented separately and then blended** to make a spectacular wine. We harvest each varietal separately into ½ ton picking bins, then hand-sort on conveyors & ferment separately using native yeasts. Each varietal is “punched down” by hand 4x a day, producing a wine with great depth, extraction, and character.



‘THE COMET’ SONOMA COUNTY

The Comet is a blend of three varieties that make a rich, complex, full-bodied wine with a tremendous depth of flavor. Each component adds textural elements that **perfectly complements grilled meats or savory sauces—much like a nicely-aged Cabernet Sauvignon.** The Petite Sirah comes from the Todd Brothers Ranch, a steep, red-rock vineyard where vines produce concentrated grapes. The Carignane comes from 100+ year old vines from the Oat Valley Vineyard. Finally, the Zinfandel comes from 100 year old vines at the Louvau vineyard in the center of the Dry Creek Valley.

