

## **Dashe Cellars Vineyard Profiles**

Since the founding of Dashe Cellars, Michael and Anne Dashe have established relationships with some exceptional grape growers in Dry Creek, Alexander Valley and Mendocino County. We look for meticulously cared for vineyards with older vines, steep hillside locations and low-vigor growing conditions. After carefully selecting each vineyard and setting aside special blocks, Michael and Anne ensure quality by working closely with their growing partners 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, planted in the late 1930s. They expanded their vineyard with vines planted in 1991, creating a superb vineyard in the finest soils in Dry Creek Valley. Located on the Dry Creek bench, the Louvau Vineyard's well-drained river benchland soils are a mixture of clay, gravel and volcanic matter. These naturally depleted soils force the vines to focus on the production of concentrated fruit instead of excess vegetative matter. 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 the new vines are part of the blend for the **Dry Creek Zinfandel**.

### **Bella Estate Vineyard - Dry Creek**

Owned and operated by Scott and Lynn Adams, the Bella Estate 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. The Bella Estate Vineyard was planted over a decade ago with the 112-year-old Big River zinfandel clone and the coveted St. Peters Church clone. These vertically trellised, cordon-trained vines are forced to struggle in the challenging hillside soils, keeping yields naturally low and flavors abundant. 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 intense, complex fruit to the **Dry Creek Zinfandel**.

### **The Shaddick Vineyard - Dry Creek**

Originally owned by Scott and Lynn Adams of Bella Estate 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 phylloxera-resistant St. George rootstock. The site's mix of shale and gravelly loam soil, combined with its precipitous 30-35 degree sloping aspect 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 grapes from Todd Brothers are 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**.

### **Florence Vineyard - Dry Creek Valley**

With a remarkable pedigree and an iconic clone, Florence Vineyard on the northern tip of Dry Creek Valley is a stellar recent addition to the Dashe Cellars portfolio of vineyards, and the source for the winery's newest single-vineyard Zinfandel. Planted in 2002, and farmed by legendary grower Jack Florence, the vines on this well-draining, rocky riverbed vineyard were cultivated from cuttings of the St. Peters Church clone taken from Jack's famous Rockpile Ranch. To force the vines to compete, Jack applies more European techniques, including close vine spacing to decrease yields and increase complexity. Though still relatively youthful, these vines are producing vibrantly flavored fruit with intense floral aromatics and flavors of chocolate, raspberry, clove and spice.

### **McFadden Farms - Mendocino County**

After years of searching for the ideal site from which to make their first Riesling, Mike and Anne found what they were looking for on Guinness McFadden's ranch high in the mountains of Potter Valley in Mendocino County. Located at an elevation of approximately 2,500 feet, adjacent to the headwaters of the Russian River, this organically certified vineyard possesses thin, rocky soils and enjoys a distinctive

microclimate that produces grapes with excellent natural acidity. The high altitude results in moderately warm days and cool nights, which allow the fruit to ripen slowly and to develop complex flavors. Grown in this microclimate, McFadden's roughly 20-year-old vines produce bright, crisp and clean Riesling that captures the purity of its mountain-vineyard terroir with vibrant flavors of apricot, orange, honeysuckle and spice. This vineyard also contains an unusual block of cool-climate zinfandel from which the newest Dashe wine—the L'Enfant Terrible—is created. The zinfandel, when fermented on the native yeast found naturally on the grapes, makes a complex yet delicate wine that is reminiscent of the best wines of the Beaujolais region of France.

### **Olney Vineyard - Dry Creek Valley**

Anne and Mike have been thrilled to work with Olney Vineyard since the 2000 vintage. In combination with fruit from Louvau Vineyard, grapes from Olney have consistently formed the core of the **Dashe Cellars Dry Creek Valley Zinfandel**. Located 15 miles west of the Dry Creek Valley floor, Olney Vineyard is located one hill over from the Rockpile AVA. As a result it shares some similarities in soil and climate to this acclaimed Zinfandel growing region, adding character and complexity to the **Dashe Cellars Dry Creek Valley Zinfandel**. This terraced, 8-acre vineyard is located at an elevation of approximately 2,000 feet and features extremely thin, rocky, whitish-grey soils that reflect heat back on the vines. Planted to Zinfandel (and a small amount of Carignane), Olney features a variety of clones and rootstocks. Because of its natural topographic variation, Olney is often harvested in two to three pickings, and the different clones of Zinfandel are generally fermented separately. This exceptional vineyard is lovingly tended by Anne and Mike's friends, John and English Olney. In addition to being a great hands-on winegrower, John is also the winemaker at Ridge's Lytton Springs. Grapes from Olney Vineyard are consistently notable for their dark fruit elements, as well as their notes of cassis, chocolate and spice.