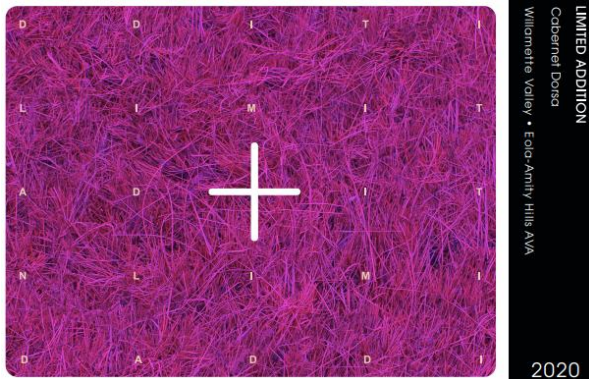


Limited Addition Wines

## 2021 Cabernet Dorsa



AVA: Eola-Amity Hills	PRODUCTION: 24 cases
VARIETAL: Cabernet Dorsa	
ALCOHOL: 12.7%	
TA: 6.6 PH: 3.55	
VINEYARD: Eola Springs	
SOILS: Volcanic Basalt	
FARMING: Dry Grown/LIVE	
ASPECT: West/450ft elv	
ELEVAGE: Aged in neutral French barrel fourteen months	

The exotic love child of Dornfelder and Cabernet Sauvignon. The pair fell for each other in the South German region of Baden-Wurttemberg in 1971. However, their love was verboten and their offspring not recognized until 2003 when it received varietal protection and released for general cultivation. This is the only planting of the variety in the US, finding a home in the Willamette Valley's Eola-Amity Hills AVA. It is planted in the Eola Springs Vineyard next to its' grandparent, Cabernet Franc, these two blocks stand atop a volcanic basalt hillside and stare down the Van Duzer Corridor towards the cool Pacific Ocean.

Tiny berries and thick dark skins with early sugar accumulation make this variety suited to cool marginal climates. In the Eola-Amity Hills it ripens early, two weeks before Cabernet Franc is intensely inky and perfumed with raging acidity and loads of energy.

The 2021 vintage was the first vintage we were able to fill an entire barrel from this lone row of fruit. The fruit was 100% destemmed and fermented with ambient yeasts in an upright barrel. Gentle hand plunges served as a wet cap for gentle extraction of this highly pigmented intensely colored grape variety. Fermentation was long and cool and finished after twenty days, the cap was left to drop for a few extra days. The free run was take to neutral oak, preferred in order to view the truest expression of this grape in the Eola hills. The firm structure and vibrant acidity of this wine benefited from additional aging in neutral oak, fourteen months in total, without inhibiting the inky wild peony and purple and blue tinged raspberry fruits.