



# Dancing Crow Vineyards

LAKE COUNTY • CALIFORNIA



## Lake County in the North Coast AVA

Lake County sits at the northeast edge of California's North Coast AVA (American Viticultural Area), one of the world's most prestigious wine regions. The seven AVA sub-appellations exclusive to Lake County are attracting national, and international acclaim, for their exceptional quality and unique characteristics. Lake County's volcanic topography, ancient fresh water lake – the oldest in North America – clean air, excellent soils, and mountain climate all combine to produce ideal viticultural conditions. Long, hot summers at high altitude supply a stronger ultraviolet light beneficial to growing grapes. In addition, the lake's late afternoon breezes cool down the vines, an important advantage in high quality grape production.

### ★ Dancing Crow Vineyards

Are located in the heart of Lake County's premium wine growing region in two different AVAs; Big Valley, noted for white wines, and the Kelsey Bench noted for reds. Grapes are also sourced from the Red Hills and High Valley AVAs.

BIG VALLEY DISTRICT AVA	KELSEY BENCH AVA
Established 2013	Established 2013
TOTAL IN AVA: 11,000 acres	TOTAL IN AVA: 11,000 acres
VINEYARDS: 2,300 acres	VINEYARDS: 1,000+ acres
ELEVATION: 1,360-1,400 feet	ELEVATION: 1,400-1,600 feet
DEGREE-DAY: Region II-III	DEGREE-DAY: Region III
RAINFALL: 15-30 inches	RAINFALL: 19-39 inches
SOILS: Alluvial (lacustrine)	SOILS: Volcanic, Alluvial



### THE NORTH COAST AVA

The North Coast AVA just north of San Francisco includes parts of Marin, Solano, Napa, Mendocino, Sonoma, and Lake, counties.

- Mendocino AVA
  - Sonoma AVA
  - Napa AVA
  - Clear Lake AVA
- Lake County's other sub-appellations (the premium winegrowing regions) are also labeled

## Brief history of an ancient location

Lake County has an ancient history. Clear Lake, its main body of water, is the oldest natural fresh water lake in North America, and is at least 2 million years old. Abundant water, along with lush vegetation and wildlife attracted the most concentrated population of Native American peoples in California. Tribes, including Pomo, Wappo, and Lake Miwok, all coexisted here over 10,000 years ago. These hunter-gatherers became world-class basket makers using local tules and grasses, while also crafting excellent fishing boats. Early European settlers in the mid 1850's were quick to identify Big Valley as prime agricultural land, pears and walnuts being popular early crops. They soon began making wine, and by 1892 Lake County was one of the largest wine producers on the west coast with 2,000 acres under vine. When prohibition arrived, farmers replaced grapevines with pears, making the county "The Pear Capital of the World." Eventually, grapes began to be replanted in the mid 1960s—with several of these new vineyards being established near the Dancing Crow site.



## The Dancing Crow site

### YOXAGOI

In early dictionaries of Pomo languages, "Yoxagoi" is thought to translate as "Big Valley" which is the original name of the Dancing Crow site.

### EI CAMPO

El Campo was the name given to the site in 1980 by Ross and Nancy Field, who inherited the land from the Henderson family, who are famous for starting the county's first commercial pear orchards. "El Campo" may have been the name the Spanish speaking workers gave to "the camp" where they lived, or the "Fields" for whom they worked.

### DANCING CROW

When Maile Field and husband Lars inherited the land in 1994 they named their company "Yoxagoi" and decided to farm organically—gaining their certification in 2004. By the 1990s, neighboring farmers in Big Valley were getting noticed worldwide for the quality of their Sauvignon Blanc grapes, consequently Lars and Maile decided to plant a Sauvignon Blanc vineyard in 1998. The name "Dancing Crow Vineyards" came about when the family was beginning the planting process; they had taken a week to space out the 28-acre vineyard marking each vine's location with a straw. At lunch the next day, the family noticed a murder of crows hopping up and down throughout the vineyard site, appearing to "dance," which made them laugh. Yet, when they looked again, they saw that all their straws were gone! The mischievous crows had pulled out all of their markers and they would have to start all over again. The family learned two things that day: be wary of dancing crows and what to name their vineyard.



Dramatic, volcanic topography, ancient lakebeds and a mountain climate...

...create a unique winegrowing environment



Dancing Crow Sauvignon Blanc vines

### Topography & Soil Diversity

Lake County was shaped by periods of intense volcanic activity. Mt. Konocti, rising above Clear Lake at an elevation of 4,304 feet is a dormant “stratovolcano” formed by eruptions that propelled volcanic ash and lava for miles, and to depths of many feet. These complex volcanic materials, weathered for millennia by streams and rivers, lie next to, and sometimes combine with, ancient lakebeds and their characteristic deep, fine-textured, clay, loams and silts.

### A Mountain Climate

The Big Valley District AVA sits at 1,400 feet while the Kelsey Bench AVA rises to 1,600 feet. Both are exposed to increased ultraviolet (UV) light as a result of their elevation. The vineyards’ proximity to the lake and mountains is significant, as hot summer daytime temperatures of over 90° F will often drop to 50° F at night. This significant diurnal temperature change is one key to producing quality grapes. The cooling effect of afternoon and evening breezes also helps to retain acidity levels, complementing the rich fruit and giving the wines complexity and depth.

### Dancing Crow Vineyards’ unique “Diablo Clay”

The soils at our Sauvignon Blanc vineyard are typically deep and clay-like, but are unusually dark and dense. Romantically referred to as “Diablo Clay” by winemaker David DeSante, they are devilishly good at retaining water and nutrients. As summer progresses, they begin to crack dramatically, restricting root extension and vine vigor. The resulting small berries and loose clusters are essential to the flavor intensity of the wine.

The pear orchards that are ubiquitous in the Big Valley District AVA are a good indicator of the best sites to produce excellent quality Sauvignon Blanc, just as the walnut orchards of the Kelsey Bench AVA indicate the potential for fine red wines.

DAVID WEISS, VINEYARD MANAGER



Old Stake Vineyard Field Blend vines

*“The Vineyard is the Blend”  
The grapes for most wines are picked and fermented separately, then blended in the winery. In our field blend, more than twenty different varieties are harvested and fermented together, creating a wine that could only come from the Old Stake 1901 Vineyard.*



### Old Stake 1901 Vineyard, Kelsey Bench AVA

Our Old Stake 1901 Vineyard in the Kelsey Bench AVA, tells a story rooted in over a century of Lake County viticultural history. Planted in 1901, it is remarkable not just for its historic head pruned vines, but also for the diversity of grape varieties. In addition to Cabernet Sauvignon, Zinfandel, Syrah, and Grenache we have identified the less familiar Cinsault, Roussanne, and Carignane as well as, the downright exotic Alcante Bouschet, Touriga Nacional, Perlette, and Muscat of Alexandria. No doubt further discoveries await.

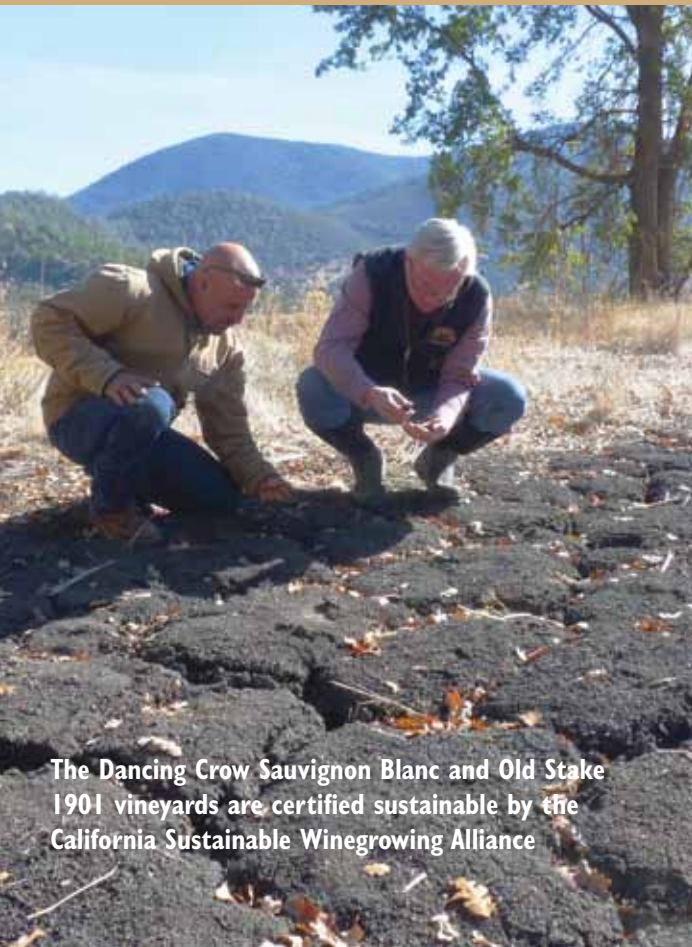
Freestanding head-pruned vines were a feature of traditional California viticulture, each one typically supported by a wooden stake that was split from local redwood or cedar. The original old stakes disappeared long ago, but the vines continue to thrive.

A stake can also refer to an investment in a rare and special opportunity, which we feel our Old Stake vineyard embodies. Dancing Crow is delighted to have become the steward of this heritage site and we look forward to sharing with you a taste of the past—the unique wine resulting from our “Field Blend” of old vine grapes..

### The Kelsey Bench AVA

Originally a pyroclastic lava flow, the Kelsey Bench overlooks the Big Valley District AVA and shares the advantages of a mountain climate. The Old Stake Vineyard site is moderately sloping at an elevation of 1,475 feet. The soils are mildly rocky, free draining and stained red by the iron-rich volcanic deposits from the neighboring Red Hills. This lean, acidic soil restricts vigor and confers acidity and complexity to the wines.

## Our Sustainable Farming Practices



The Dancing Crow Sauvignon Blanc and Old Stake 1901 vineyards are certified sustainable by the California Sustainable Winegrowing Alliance

### Vineyard Manager David Weiss and Supervisor Juan Sanchez

David Weiss has managed vineyards in Lake County since 1993, and has witnessed the county's reputation for premium quality grapes increase rapidly. Juan Sanchez has been the Dancing Crow Vineyard supervisor since 1998. His knowledge of and attention to the vineyard is a key contribution to our grape quality. Lake County's unique "Mountain Climate" affords many natural advantages to the viticulturist: crystal clear air (the cleanest in California), drier air (fog is rare), and high intensity UV light (which results from both dry air and elevation). Hot days are moderated by afternoon breezes and cool nights that are characteristic of the mountain climate. A 50° F diurnal temperature drop is common in summer and, again thanks to high elevation, the winters in Lake County are quite cold. Together these conditions reduce pest and disease pressure, enabling softer, more environmentally sound, farming practices. We use organic composts and methods such as IPM (integrated pest management) to intervene only when absolutely necessary.

“The Dancing Crow vineyard in the Big Valley AVA is a proven location for premium quality Sauvignon Blanc grapes. The soils are comprised of ancient lakebed clays overlaid with alluvial deposits from the surrounding Mayacamas mountains over the millennia. The properties of these clay soils naturally restrain vine vigor and thereby limit fruit production resulting in more concentrated flavors.”

DAVID WEISS, BELLA VISTA FARMING



Photo by Sam Aslanian

### Winemaker Jason Driscoll

Jason Driscoll had his heart set on becoming a chef. So naturally, he attended the CIA in St. Helena and worked in several Napa Valley kitchens, including Terra and Thomas Keller's Bouchon. However, after few chance harvest jobs to pay the bills, he unearthed his love of winemaking, and hasn't looked back. Jason initially worked for David and Katharine DeSante during Dancing Crow's inaugural 2014 harvest, adding his elbow grease to our beloved first vintage. He then moved on to pursue his own brands, making wonderful Zinfandels, Cabernets and Pinots. Yet, as fate would have it, Jason has circled back to us at Dancing Crow, with a wealth of talent and knowledge - and is now an integral part of our winemaking team.



## The Winemaking Team

### Winemakers David and Katharine DeSante

David DeSante wanted to be a winemaker at age 10, and apart from a detour at medical school, he has pursued this dream on 3 continents; with winemaking experience in the US, France and Australia's Margaret River—a region known for Sauvignon Blanc. He and his wife Katharine, are the consulting winemakers for Dancing Crow Vineyards. They both enjoy the unique winemaking opportunity offered by the varied soils and terroirs in Lake County's mountain growing region.

Hot summer days, and microclimates that cool the grapes each evening, provide a rare natural fruit/acidity balance in both red and white wines. The diversity of grape varieties is an added bonus. Winemaking is a collaborative venture – in their case, a 20 year dialog of discriminating palates and a creative combination of David's vineyard expertise and Katharine's fine touch with fermentation, which she honed as a former baker-turned "yeast whisperer." They also farm a 120-year-old vineyard together by hand—a task as therapeutic as it is demanding.

“The Dancing Crow property underscores the American mythology that delicious things come from beautiful places. This crisp, elegant, fruity, yet structured wine is lower in alcohol (12.3%) than most Californian Sauvignon Blancs. The bright, clean style refreshes the palate at dinner gatherings, and provokes the eyebrow to raise... a gentle catalyst to conversation...without stealing the show.”

DAVID DESANTE, WINEMAKER



## A family with a long history in the wine business

### The Cartlidge-Forni Family & Winemaking

The Cartlidge-Forni family, individually and collectively, have been involved in the Napa Valley wine industry for 4 generations. Adam Forni's great grandfather, Charles Forni, immigrated to the Napa Valley in 1903, at age 18, from Lombardy, Italy to join his cousin Antonio Forni, who needed help cutting stone for "Lombarda Cellars"—which is now Freemark Abbey Winery. Charles played a pivotal role in many early Napa Valley wine ventures, including in 1943 being one of the founders of the Napa Valley Vintners Association. In the 1970s and 80s Cassayre-Forni Cellars became the next generation of Forni Family wine ventures, and where Sarah gained her winemaking experience. Tony Cartlidge is the driving force behind Dancing Crow Vineyards, bringing with him a wealth of wine business knowledge and experience, as he developed and managed the 120,000 case winery, Cartlidge & Browne, for over 30 years. This dynamic wine family now pours their combined passion and experience into their own Dancing Crow wines.



Charles Forni (far left) founder of the Napa Valley Cooperative Winery and original founding member of the Napa Valley Vintners. Robert Mondavi stands next to him.



## Dancing Crow Vineyards—the spirit of place and the people



### Tony Cartlidge

Tony is from Hampstead, London, England. He is the offspring of an anarchist orphaned father and a German Jewish refugee artist mother. His father, Derrick, abandoned on the steps of a London orphanage as a baby, was a suitably Dickensian figure of great warmth and wit, with a spectacular distain for authority. Barbara, his mother, was a leading jewelry designer and gallery owner in London.

Tony attended a free expression school called Burgess Hill. After leaving school at 16 he worked in Paris, North Africa, and the Soviet Union before a brief sojourn at the Architectural Association in London. Turning west, more particularly northwest, he came to America with somewhat typical immigrant aspirations. He worked in Oregon, Washington, and Alaska driving logging trucks and cement mixers. A chance gift of a wine book led him 750 miles south in search of an opening in the alluring wine renaissance happening in Napa County. After a flurry of cold calling, fate led him to Helen Niemi, who provided him with a hat-trick of lucky introductions leading to a job as a guide at Rutherford Hill winery, then to Glenn Browne who became his partner in the Cartlidge & Browne Winery, and thirdly to his wife Sarah, Helen's daughter. All these events contributed to Tony setting down roots in the Napa Valley. Tony grew Cartlidge & Browne into a 120,000 case winery before selling the company in 2011. Dancing Crow Vineyards offers an exciting opportunity to grow a new business with his family.



### Sarah Forni Cartlidge

Sarah arrived in the Napa Valley in 1960, and grew up with the children of Napa Valley winemaking families such as Robert Mondavi, Charles Carpy of Freemark Abbey, and the Heitz Cellars family. Her father, Les Niemi, an architect, worked on many Napa Valley wineries, and residences such as Robert Mondavi, Burgess Cellars, Heitz Cellars, and Caymus Vineyards.

Her mother, Helen Niemi, applied her business degree in the area of hospitality and public relations for Freemark Abbey and Rutherford Hill winery. In 1963, Helen helped to reorganize the Napa Valley Wine Library Association, becoming their secretary. Sarah's father provided architectural services for the new St. Helena Library, which now archives the history of the Napa Valley wine industry. Sarah's parents would often recount dinners they enjoyed with M.F.K. Fisher, and of Helen's friendship with Julia Child, whom she assisted to learn about the post-prohibition Napa Valley wine country. Soon after graduating from St. Helena High School, Sarah became a member of the Forni family, one of Napa's Valley's earliest winemaking families, gaining hands-on experience at the family's Cassayre-Forni Cellars. Sarah is involved in special events and projects for Dancing Crow Vineyards. Dancing Crow Vineyards seems to her "the perfect opportunity to bring family and history together—with an eye to the next generation."



### Dr. Adam Forni

Dancing Crow Vineyards represents both a new direction and a return to deep family roots in the wine business for Adam. Born and raised in the Napa Valley, he brings with him a rich tradition of four generations of Fornis involved in the wine industry. In addition, three generations of Niemis, on his mother Sarah's side, have also left an indelible mark on Napa Valley architecture and wine culture. Adam's paternal great grand-

father, Charles Forni, was one of the early pioneers of the Napa Valley. A vineyard and winery owner (Napa Valley Cooperative Winery & Sunny St. Helena), Charles was also one of the four original founding members of the Napa Valley Vintners Association. Charles worked with his sons Carlo (Adam's grandfather) and Alfred, at one point, accumulating over 500 acres of Napa Valley vineyards. Adam's father, Michael, continued the family tradition becoming both partner and winemaker at Cassayre-Forni Cellars in Rutherford, where Adam spent his formative years pitchforking grapes and helping out on the bottling line. Adam's education led him down another path, as he graduated from Sonoma State University with a degree in psychology and then continued on to obtain a Doctorate degree in Clinical Psychology from John F. Kennedy University in 2007. After five years as a Forensic Psychologist, Dancing Crow Vineyards became a tangible reality and Adam heeded the inevitable call of the dirt and vines, joining his stepfather, Tony Cartlidge, as part of the formidable Dancing Crow sales team, along with his brother Stefan.



### Stefan Cartlidge

Stefan Cartlidge comes from British and American 'root stock.' His father, Tony, a Londoner, arrived in the Napa Valley in 1979, with high hopes of becoming part of the second wave of new wine producers in the Napa Valley. His mother, Sarah, grew up in the Napa Valley during the 1960s when walnuts and grapes were harvested on the valley floor. His

early days were typical of a country upbringing; playing in creeks and participating in the Calistoga Fourth of July Parade. After attending Napa Valley Schools, he headed East to embark on his Higher Education journey, graduating from Oberlin College in 2015. He studied English Literature with a focus on early British Post-Modernism. While at school and since graduating, Stefan has maintained a strong interest in theater, circus arts and all things clowning. For many years he enjoyed volunteering as an improv teacher with Camp Winnarainbow in Laytonville, California during the summer months. He currently lives in Los Angeles. Working with Dancing Crow has given Stefan an appreciation of the exhilarating beauty of Lake County. The region's secluded nature and wildlife appeals to him, and the chance to undertake a viticultural adventure with his family promises, if anything, some novel experiences and writing material.

## The Road to Dancing Crow

Tony Cartlidge's journey in the wine industry began in 1979 when he teamed up with retired financier Glenn Browne to form the Cartlidge & Browne winery. Early customers were Alice Waters of Chez Panisse and Paul Prudhomme of K Pauls in New Orleans. Over 30 years, Cartlidge & Browne grew to 120,000 cases. The wine was distributed in 49 states and 22 countries.

In 2004, Tony started buying Dancing Crow grapes to make a vineyard designate Sauvignon Blanc for Cartlidge & Browne. The resulting wine was very well received. In 2011, Tony sold Cartlidge & Browne and two years later was able to buy the Dancing Crow property. The acquisition of this 36-acre Lake County vineyard fulfills Tony's dream of bringing his family together in a new and exciting wine venture. The historic Old Stake 1901 Vineyard, purchased in 2018, adds another dimension to the dream.



## A new style of Sauvignon Blanc from Lake County

### Dancing Crow Sauvignon Blanc

Dancing Crow is not your typical style of New World Sauvignon Blanc. Because of our vineyard's unique soil, climate and altitude we are able to pick the grapes at 20-21° Brix, which results in a 12-12.5% alcohol content, while retaining the full flavor and complexity of the grape, which is rare in California for Sauvignon Blanc. To further enhance the wine's aromas and texture we employ cold fermentation and lees stirring, in addition to bottling at the peak of aromatic intensity. This highlights elegant aromas of spring flowers, guava and honeycomb. While on the palate, fresh acidity plays well with citrus and pome fruit flavors. Each step in the winemaking process is designed to produce a generous and bright mouth-feel, with a hint of minerality on the full-flavored finish.

#### SAUVIGNON BLANC

AVA = Lake County

ELEVATION = 1,400 ft.

FERMENTATION & AGING = 2-4 months

Stainless Steel

ALCOHOL = 12-12.5%



### The Dancing Crow label

The Dancing Crow Vineyards' wine label was designed by Chuck House, co-founding partner of the famous Icon Design Group which specializes in wine branding. Chuck found the image in a catalog printed in Paris during the late 1800's by the French illustration and type company, Fonderie Deberney & Cie. The image of the crow was tiny, so it was quite a surprise to see the character of the bird emerge so clearly upon enlargement. The interplay of expression suggests an invitation to dance. A roguish twinkle can be seen in the eyes accentuated by a Mona Lisa smile. The straw was also present in the original.

“The wine's natural fruit flavors impart aromas of papaya and lemon blossom. Tasting like a crisp bite from a golden apple, with richness of apricot on the finish.”

## Dancing Crow Vineyards Rosé



### TASTING NOTES

The grapes for this wine are grown specifically to be Rosé. We pick at around 21° Brix and put 50% through a classic “white wine press program” and the other 50% through a “Champagne press program.” The former enhances flavor and color, while the latter optimizes the wine’s intriguing aromas and elegant texture. To the eye, our Rosé shows off light, pale pink hues followed by aromas of white flowers and vivacious red fruits. Ever present are flavors of White Alpine Strawberries and Bartlett pears, with the finish boasting notes of honey accented by a refreshing minerality.

### FOOD PAIRINGS

Herbed Chicken  
Beet & Goat Cheese Salad  
Milder Aged Cheeses  
Prosciutto and Melon  
Pears, Chard & Cauliflower

### ROSÉ

AGING = 2-4 months stainless steel  
PH = 3.45 - 3.55  
ACIDITY = 6.5 - 7.0 g/L  
ALCOHOL = 12.5 - 13%

## Dancing Crow Accolades

### SAUVIGNON BLANC

- 2020 **90 pts** Wine Enthusiast
- 2019 **95 pts** Sunset Mag. Int'l Wine Competition
- 2019 **90 pts** Decanter World Wine Awards
- 2019 **90 pts** Anthony Dias Blue Reviews
- 2018 **90 pts** Wine Enthusiast "Editor's Choice"
- 2017 **BEST-OF-CLASS** SF Chronicle Wine Comp.
- 2017 **90 pts** Wine Enthusiast
- 2016 **92 pts** Orange County Comm. Wine Comp.

### ROSÉ

- 2020 **SWEEPSTAKES WINNER** (Best Rosé) SF Chronicle Wine Comp.
- 2020 **96 pts** Sunset Mag. Int'l Wine Competition
- 2020 **90 pts** Wine Enthusiast
- 2019 **97 pts** Sunset Mag. Int'l Wine Competition
- 2019 **90 pts** Decanter World Wine Awards
- 2018 **99 pts** CA State Fair Comm. Wine Comp.

### CABERNET SAUVIGNON

- 2018 **90 pts** Dan Dawson Wine Advisor
- 2017 **BEST-OF-CLASS** SF Chronicle Wine Comp.
- 2017 **90 pts** Wine Enthusiast
- 2017 **93 pts** CA State Fair Comm. Wine Comp.

### ZINFANDEL

- 2019 **94 pts** Sunset Mag. Int'l Wine Competition.
- 2018 **91 pts** Wine Enthusiast
- 2017 **90 pts** Gold Medal SF Chronicle Wine Comp.

### OLD STAKE 1901 VINEYARD

- 2019 **90 pts** Decanter World Wine Competition
- 2018 **92 pts** Dan Dawson Wine Advisor
- 2018 **91 pts** Wine Enthusiast

## Dancing Crow Vineyards Cabernet Sauvignon

### TASTING NOTES

With our Cabernet, we strive to create a European-style wine with refined structure, yet a hint of brightness. We utilize a relatively cool fermentation to boost the fruit and floral traits, while conducting malolactic fermentation with French and Hungarian oak to foster integration. Our Cabernet exhibits lively red fruit, and dark tea aromas, which are accented by succulent flavors of ripe berries, spiced meats, and savory herbs, with just a suggestion of oak. The finish shows seamless depth and bright complexity that develops from the first sip to the last.

### FOOD PAIRINGS

Grilled Lamb or Beef  
Bacon-Wrapped Dates  
Hard Aged Cheeses (over 6 months.)  
Gruyere-Stuffed Mushrooms  
BBQ Asian Vegetables

### CABERNET SAUVIGNON

AGING = 6-8 months French and Hungarian Oak  
PH = 3.9 - 4.0  
ACIDITY = 5.5 - 6.0 g/L  
ALCOHOL = 14.5 - 15%



## Dancing Crow Vineyards Zinfandel

### TASTING NOTES

This Zinfandel showcases dark red fruit aromas on the nose, followed by brambly flavors, such as huckleberry and wild blackberry on the mid-palate, with an extended, yet smooth, mocha and fresh herb finish. This wine is bold, yet playful, with the winemaking focused on integrating bright red fruit flavors with the deeper cacao and herbal spice notes. To finish the wine, we often bottle unfiltered and unfined to retain the alluring freshness of this aromatically compelling and distinctively flavorful offering.

### FOOD PAIRINGS

Chile Relleno  
Arrabbiata Pastas  
Soft-Ripened Cheeses  
Peppered Salami  
Ratatouille

### ZINFANDEL

AGING = 6-8 months French and Hungarian Oak  
PH = 3.85 - 4.0  
ACIDITY = 5.5 - 6.0 g/L  
ALCOHOL = 14.5 - 15%



## Old Stake 1901 Vineyard "Field Blend"

### Dancing Crow Old Stake Field Blend

In 1901, when the Old Stake Vineyard was first planted on the Kelsey Bench, the wine industry in Lake County was thriving. The early American pioneers, drawn to California by the gold rush, or to “stake” a claim and farm, brought with them a diverse selection of their favorite grape varieties. At the Old Stake Vineyard, an extraordinary collection of such vines survived prohibition and now Dancing Crow crafts these historic grapes into a truly unique wine.



### TASTING NOTES

Our Old Stake 1901 is a 120-year-old treasure trove of pre-Prohibition grapes with an emphasis on Zinfandel, Cinsault, and Alicante Bouschet. The final blend is comprised of 20+ different grape varieties – all co-fermented together. Ruby-purple in color, this wine’s aromas are evocative of freshly picked boysenberries and lavender. On the palate, supple flavors of fresh wild berry and spiced plum compote are given depth by a dash of dried spices on the finish. This is a special wine that is a rare “taste of history.”

### FOOD PAIRINGS

Balsamic Braised Beef  
Pork with Quince Compote  
Aged Gouda  
Cured Lomo (pork tenderloin)  
Stuffed Provençal Tomatoes

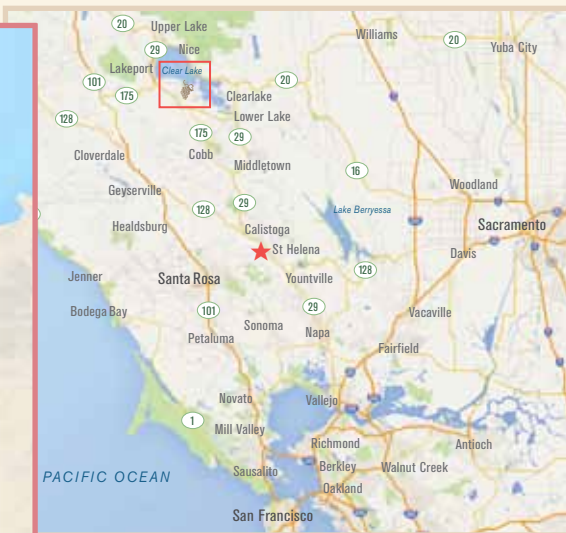
65% Zinfandel  
10% Cinsault  
8% Alicante Bouschet  
6% Syrah  
5% Touriga Nacional  
6% additional whites and reds

### OLD STAKE 1901 VINEYARD

AGING = 6-8 months French Oak  
PH = 3.8 - 4.0  
ACIDITY = 5.5 - 6.0 g/L  
ALCOHOL = 14.5 - 15%



DIRECTIONS TO  
**Dancing Crow  
Vineyards**



★ HEAD OFFICE & MAIL ADDRESS  
2790 Spring St, St. Helena, California, 94574

**TO ORDER WINE**

Wine can be ordered from  
the web site:  
[dancingcrow.com](http://dancingcrow.com)

**CONTACT INFORMATION**

CO-OWNER  
GENERAL SALES ENQUIRES

**Tony Cartlidge**  
[tony@dancingcrow.com](mailto:tony@dancingcrow.com)

(707) 287-4495

CO-OWNER  
NORTHERN CALIFORNIA SALES

**Adam Forni**  
[adam@dancingcrow.com](mailto:adam@dancingcrow.com)

(707) 738-5228

CO-OWNER  
SOUTHERN CALIFORNIA SALES

**Stefan Cartlidge**  
[stefan@dancingcrow.com](mailto:stefan@dancingcrow.com)

(707) 294-8374

US NATIONAL SALES  
DIRECTOR

**Scott Senner**  
[scott@dancingcrow.com](mailto:scott@dancingcrow.com)

(907) 764-7268