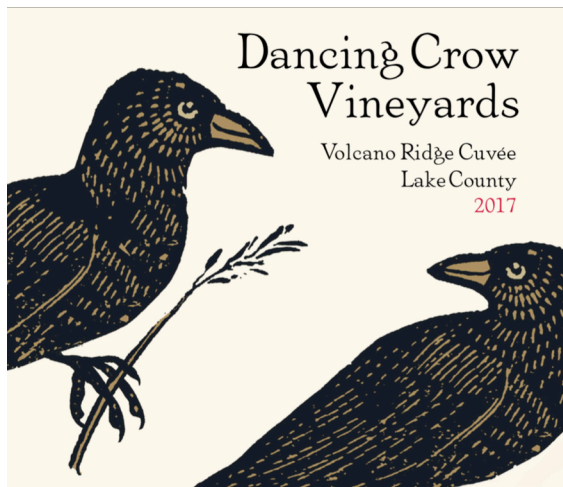


Dancing Crow Vineyards

2017 Volcano Ridge Cuvée

The Growing Season

Excellent quality and generous yields were seen throughout most of Lake County and its sub-appellations in 2017. Harvest began a week or so later than normal and continued through mid-October, with a few vintners still picking during the last week of the month. The rains of winter were well received and replenished the much-needed ground water, and were particularly valuable in helping the land to heal from the 2015 and 2016 wildfires. The end of the growing season saw a few heat spikes, but no detrimental effects were reported as growers used preemptive irrigation to avert vine stress – and Lake County grapes tend to be more resilient due to their increased UV light exposure. October saw a return to cooler temperatures, giving the fruit opportunity for longer hang time, which winemakers reported, added to the depth and complexity of the 2017 vintage.



Winemaking

Our Volcanic Ridge Cuvée was literally grown on the hillside of an ancient volcanic cinder cone. Harvest began during early October up within the cooler elevations of the High Valley AVA – known for its dark, red, volcanic soils, imparting depth and intensity to wines. This Cuvée is a blend of mostly Rhone varietals, with an effort to dance somewhere between the Old World and the New. The final blend includes: Syrah (71%), Mourvèdre (23%), Grenache (4%), and is finished with a splash of Durif/Petite Sirah (2%) to add structure and firmness to the wine. The winemaking focused on highlighting the blackberry and ripe fig flavors, while still preserving the floral component, which is accented by a hint of cocoa and toasted wood.

The Land

At an elevation of 2,200 feet, the Volcano Ridge Vineyard is perched upon the precipice of a dormant volcano on the eastern shores of Clear Lake. Here the vines thrive in their red, gravel soils, lavishly bathed in the hot afternoon sun, while cooled at night by an influx of coastal air. The High Valley AVA is a nine-mile long and three-mile wide recessed valley located along the northeastern edge of Clear Lake. The valley floor consists of cooler alluvial soils that contrast with the warm and radiant red volcanic soils along the outer ridges, which rise up to elevations of over 3000 feet. These elevated vineyards - along with the cooling effects of Clear Lake - create 50° diurnal temperature swings in summer, producing wine with balanced acidity, improved tannin structure and more complex fruit characteristics.

Winemaker's Tasting Impressions

This Rhone-style blend showcases aromas of fresh plum and sandalwood, which lead the way to flavors of blackberry, ripe Mission fig and lavender, with a compelling dash of cigar box and cocoa on the finish. This wine is a true embodiment of land it comes from, offering a silky, textured study of ripeness and elegance, while pairing well with hearty pastas, braised meats and mushroom dishes.

Varietals:	71% Syrah 23% Mourvèdre 4% Grenache 2% Durif	Appellations: High Valley AVA, Lake County Elevation: 2200 ft. Aging: 8 months Hungarian Oak Alcohol: 14.5%
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