

Tasting notes



2022 Rosé
\$30/750ml

Acquire

Tasting notes:

We decided to make a Rosé—a first for Dynamis—after listening to the demand from our customers. If we were going to make a Rosé, we wanted one inspired by our favorite Rosé region, Provence. So, we harvested red grapes early to get a light, high-acid, fresh Rosé. We chose to go direct to press, like a white wine, with minimal skin contact. This Rosé has an inviting, aromatic profile presenting guava, peach, nectarine, and strawberry. The aromatics perfectly match the flavor of the wine with the addition of juicy watermelon and honeydew. Refreshing acidity with a clean finish. Serve chilled.

Fermentation and processing:

Malbec grapes were picked early in the season before the sugar gets too high because we wanted a low-alcohol Rosé. The grapes were then sorted and destemmed, where an elevator gently loaded them into our bladder press. We let the wine macerate for a couple of hours in the press before turning it on, where it was pressed at under 0.25 bar pressure, not extracting tannins or harsh phenolic compounds. From there, the wine was treated like a white wine with a cold settling of the juice and a cool fermentation in stainless steel with no malolactic conversion permitted. We bottled the wine as early as possible to retain freshness.

Food pairing:

Rocket and gorgonzola salad, cucumber sandwiches, grilled veggie skewers, chilled orzo salad.

Wine specs

AVA	Swan Creek
Alcohol %	12%
Aging	Seven months in stainless steel

Tasting notes



2022 Sauvignon Blanc
\$35/750ml

Acquire

Tasting notes:

Well-drained rocky soil below these vines and a gentle winemaking approach offers a true concentration of varietal expression. This wine presents aromatics of tea olive, apricot, and peach. The palate opens with creamy lemon curd and transitions to fresh honeydew melon and stone fruit, finishing crisp and clean.

Fermentation and processing:

Whole cluster pressed, and cold settled in stainless steel for two days. Upon reaching 35 degrees, the juice is moved to concrete cast stone. Cast stone preserves the unique terroir, aromas, and flavor profile we want to showcase in our Sauvignon Blanc.

Food pairing:

Comté and Brie cheese, shrimp and grits, ceviche, oysters on the half shell.

Wine specs

AVA	Swan Creek
Alcohol %	12.5
Aging	7 months cast stone aging

Tasting notes



2021 Fumé Blanc
\$45/750ml

Wine club exclusive

Tasting notes:

Fumé Blanc was made famous by Robert Mondavi in 1966 to showcase Sauvignon Blanc in a different style than what American wine drinkers at the time were used to expecting from the varietal. Fumé Blanc captures the essence of the French Sauvignon Blanc style with the use of French Oak barrels for aging, fermentation, or both. We decided to continue that tradition to show the versatility of Sauvignon Blanc. This wine has an elegant nose with vanilla bean, pineapple, and lemon zest. Aging in new French Oak adds depth to the palate weight and complexity to the flavor. Creamy lemon curd, vanilla, peach, mango, and sherbet show up strong while the weighty texture of the wine envelopes the taste buds. Our Fumé Blanc makes for a unique drinking experience that channels American wine history and brings something new to our lineup of wines. Serve slightly chilled, not ice cold.

Fermentation and processing:

Whole cluster pressed, and cold settled in stainless steel for two days. Upon reaching 35 degrees, the juice was moved to concrete cast stone. Cast stone preserves the unique terroir, aromas, and flavor profile we want to showcase in our Sauvignon Blanc. After fermentation the wine was moved to new French oak barrels where they aged for an additional 12 months before bottling.

Food pairing:

Chicken in cream tarragon sauce, cedar plank salmon, lobster roll (Maine and Connecticut style), herbed pork tenderloin.

Wine specs

AVA	Swan Creek
Alcohol %	13.2
Aging	12 months in new French Oak

Tasting notes



2019 Merlot
\$50/750ml

Acquire

Tasting notes:

The superior finesse of this wine makes it easy to drink as layers of red and dark fruit notes unfold, accentuated by subtle herbal flavors and pronounced aromas of eucalyptus, sage, and mint. This full-bodied wine has a strong granular tannin structure perfectly balanced with a gentle aging process.

Fermentation and processing:

Cold soaked for five days in stainless steel. The fermentation process continues with two pump-overs per day for three weeks using a variety of aging vessels. Our gentle and complex aging process gives the wine time to self-express its varietal characteristics, preserving the fruit integrity.

Food pairing:

Gouda and goat cheese, roasted vegetables, grilled pork chops.

Wine specs

AVA	Swan Creek
Alcohol %	13
Aging	Four months in new French Oak 225L Eight months in cast stone Finished in 600L oak barrels

Tasting notes



2019 Cabernet Sauvignon
\$100/750ml

Sold out

Tasting notes:

Our single varietal Cabernet Sauvignon showcases the boldness of the mountain where it is grown and is a true expression of our site. The deep ruby red color, velvety structure, and ripe flavor profile are elegant and palate-friendly. Powerful aromas and flavors of vanilla bean, black currant, cedar, spearmint, and a hint of clove carry across the palate from start to finish.

Fermentation and processing:

Grapes, harvested late into the season and picked at almost freezing temperature, ensure fruit entered the cellar cool and ripe. The wine was pumped over twice daily for two to three weeks during fermentation in 40hL oak vats. Oak fermentation provides oxygen for the yeast to promote a healthy fermentation and helps early integration of oak tannins to round out the mouthfeel. To express the varietal character of our Cabernet Sauvignon, we chose to use 100% free-run wine.

Food pairing:

Bleu Cheese, portobello mushrooms, dry-aged ribeye, steak au poivre.

Wine specs

AVA	Swan Creek
Alcohol %	13.5
Aging	20 months in new French Oak

Tasting notes



2019 Alpha
\$95/750ml

Acquire

Tasting notes:

The Alpha proudly showcases the complex layers of a red blend with fruit selected purposefully from vineyard blocks spanning our breathtaking mountain ridgeline at 1,600 ft. The backbone of this bold yet supple blend is Cabernet Sauvignon providing abundant textural tannins with a silky mouthfeel. A symphony of classic black cherry, cassis, vanilla bean, and spice. Palate pleasing now, the wine will continue to evolve with age.

Fermentation and processing:

A diverse blend of Cabernet Sauvignon, Petit Verdot, and Merlot. Small hand-crafted lots, including different fermentation styles of single varietal, co-fermentation, and press fraction lots. Co-fermentation helps achieve natural wine balance using low intervention winemaking. Aged in cast stone and oak of various sizes adding layers of complexity.

Food pairing:

Flank steak with chimichurri, braised short ribs, pasta Bolognese.

Wine specs

AVA

Swan Creek

Alcohol %

13.5

Aging

20 months in new French Oak

Tasting notes



2019 Omega
\$70/750ml

Acquire

Tasting notes:

The word Omega tends to make people think about the end of something. For us, Omega was the final thought of a long blending season. This wine shows off the most unique and undiscovered elements of our vineyard. Using all five of the red Bordeaux varietals, it showcases some of the best of three different vintages in one wine. This wine is a liquid timeline that captures drastically different weather patterns of each season. Rich aromatics of black plums, cassis, and baking spices lead to a complex primary flavor of velvety red and black fruit and secondary flavors of eucalyptus and mint. The finish is long and powerful.

Fermentation and processing:

A diverse blend of Cabernet Sauvignon, Cabernet Franc, Malbec Petit Verdot, and Merlot. Small handcrafted lots, including different fermentation styles of single varietal, co-fermentation, and press fraction lots. Co-fermentation helps achieve natural wine balance using low intervention winemaking. Aged in new French Oak of various sizes adding layers of complexity.

Food pairing:

Beef tartare, emu with shallot port reduction sauce, beef wellington, pâté en croûte

Wine specs

AVA	Swan Creek
Alcohol %	13.8
Aging	Wines varied from 43 months, 31 months, and 19 months. All in new French Oak and blended for balance.

Tasting notes



2019 The Mountain
\$125/750ml or \$150/750ml FIRST EDITION

Acquire

Tasting notes:

The flagship of Dynamis Estate Wines comprises the very best of the vintage. Dynamis, defined as limitless power, presents this confident full-bodied blend that exemplifies the strength of our mountain's terroir. Intense purple color and violet aromas hint at the dark fruit flavors of blackberries and plums dominating the palate. The integrated tannins make way for rich background notes of morel mushrooms, toffee, chocolate, and a noteworthy savory finish.

Fermentation and processing:

A powerful blend of Cabernet Sauvignon and Petit Verdot fermented in a combination of stainless steel and French oak tanks. The stainless steel lots went through a five-day cold soak. The process continues with two pump-overs per day for about three weeks during fermentation. Aged in oak barrels of various sizes and toast levels, adding layers of complexity. We can take the best qualities from each small lot and combine them to create the best possible wine through strategic blending. This process requires a collaboration of many minds over a timeline from fermentation to bottling.

Food pairing:

Aged cheddar, gruyère, beef brisket, roast lamb with mint jelly.

Wine specs

AVA	Swan Creek
Alcohol %	14
Aging	20 months in new French Oak