

# 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**

<b>AVA</b>	Swan Creek
<b>Alcohol %</b>	14
<b>Aging</b>	20 months in new French Oak

# 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**

<b>AVA</b>	Swan Creek
<b>Alcohol %</b>	13.5
<b>Aging</b>	20 months in new French Oak

# Tasting notes



**2021 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 ridgelines at 1,640 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 Cabernet Sauvignon dominant blend with its accompanied varietal, Petit Verdot. 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.

**Food pairing:**

Mushroom risotto, steak au poivre, bone in pork chop with shallot pan sauce.

**Wine specs**

<b>AVA</b>	Swan Creek
<b>Alcohol %</b>	13.8
<b>Ageing</b>	27 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 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 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

**Agging**

20 months in new French Oak

# Tasting notes



**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**

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

# 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**

<b>AVA</b>	Swan Creek
<b>Alcohol %</b>	13.5
<b>Aging</b>	Four months in new French Oak 225L Eight months in cast stone Finished in 600L oak barrels



# Tasting notes



**1640 Red**  
**\$38/750ml**

**Acquire**

**Tasting notes:**

A fresh harvest blend featuring all five of the Bordeaux red varietals on the estate. This is a vibrant red wine with aromas of oak spice, vanilla, blackberry, cherry, and plum. The wine hits your palate with juicy cherry, blackberry, and accompanied by mint and spice. This is a medium body wine with very fine tannins making it approachable and versatile with many different food pairings. The acidity of the wine reflects its high elevation vineyard making it a refreshing red that can be served at cellar temperature (55°F).

**Fermentation and processing:**

A blend of Cabernet Sauvignon, Cabernet Franc, Merlot, Malbec, 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. Aged in oak barrels of various sizes and toast levels.

**Food pairing:**

BBQ brisket, classic American cheeseburgers, smoked sausages, ratatouille.

**Wine specs**

<b>AVA</b>	Swan Creek
<b>Alcohol %</b>	13
<b>Aging</b>	12 months new French Oak

# Tasting notes



**2023 Rosé**  
**\$28/750ml**

**Acquire**

**Tasting notes:**

A Bordeaux-inspired, vibrant blend of 62% Merlot and 38% Malbec, our 2023 rosé offers an aromatic arrangement of strawberry, guava, kiwi, pineapple, and rock melon. On the palate, enjoy tart cherry, star fruit and kiwi with juicy acidity and a refreshing light-body, bone dry finish. Serve chilled.

**Fermentation and processing:**

Malbec and Merlot were picked early in the season before the sugar gets too high because we wanted a low-alcohol rose. The grapes were cluster sorted and destemmed, then transferred to a stainless steel tank for an overnight cold soak. The following day, the grapes were pressed in a vertical, hydraulic basket press. The juice was fermented in stainless steel. Upon alcoholic fermentation completion, the wine was racked into a cast stone egg. The wine was bottled early to retain freshness.

**Food pairing:**

Shrimp and orzo salad with a citrus and herb dressing, tuna tataki with a ponzu sauce, grilled chicken with mango chutney.

**Wine specs**

<b>AVA</b>	Swan Creek
<b>Alcohol %</b>	12
<b>Aging</b>	Several months in concrete egg



# Tasting notes



**2022 Rosé**  
**\$28/750ml**

**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 Fumé Blanc**  
\$45/750ml

**Acquire**

**Tasting notes:**

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 French oak barrels where they aged for an additional 12 months before bottling.

**Food pairing:**

Fish and chips, wild turkey with berry chutney, seafood scampi.

**Wine specs**

<b>AVA</b>	Swan Creek
<b>Alcohol %</b>	13.2
<b>Aging</b>	12 months in new French Oak

# Tasting notes



**2023 Sauvignon Blanc**  
**\$35/750ml**

**Acquire**

**Tasting notes:**

In this 2023 Sauvignon Blanc, the artistry of winemaking unfolds in every sip. Its aromatic profile opens with the freshness of lemon grass, pear, and apple, all accented by the tropical allure of kiwi and a whisper of tarragon. On the palate, a symphony of flavors delights the senses—zesty lemon bar, succulent Asian pear, and a hint of lime zest, harmonizing with the vibrant essence of green apple. Its structure, characterized by juicy acidity and a light-plus body, is a testament to meticulous craftsmanship. The wine’s journey, soaked with the skins for 12 hours before fermentation in concrete eggs and aged briefly on fine lees, results in a remarkable expression of purity and finesse. This Sauvignon Blanc exemplifies the epitome of balance, inviting enthusiasts to revel in its exquisite complexity with each sip. Serve Chilled.

**Fermentation and processing:**

Sauvignon Blanc was harvested, cluster sorted and destemmed, then transferred to a stainless steel tank for an overnight cold soak. The following day, the grapes were pressed in a vertical, hydraulic basket press. The juice was fermented in a concrete egg where no malolactic conversion was permitted. Upon alcoholic fermentation completion, the wine was racked and returned to a concrete egg. Cast stone preserves the unique terroir, aromas, and flavor profile we want to showcase in our Sauvignon Blanc.

**Food pairing:**

Crudo with aguachile, deviled crab cake or lion’s mane crabcake with a cajun remoulade sauce, lemon and herb spatchcock chicken.

**Wine specs**

<b>AVA</b>	Swan Creek
<b>Alcohol %</b>	13
<b>Aging</b>	Several months in concrete egg

# Tasting notes



**2022 Sauvignon Blanc**  
**\$35/750ml**

**Acquire**

**Tasting notes:**

Well-drained rocky soil below these vines and a gentle winemaking approach offer 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. Serve well chilled.

**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**

<b>AVA</b>	Swan Creek
<b>Alcohol %</b>	12.5
<b>Aging</b>	Seven months cast stone aging

# Tasting notes



**1640 White**  
**\$28/750ml**

**Acquire**

**Tasting notes:**

1640 white is a fresh blend of Sauvignon Blanc and Chardonnay. Green apples, apricot, and tangerine primarily take over the fruity aromatics. With the first sip you are immediately met with ample fresh acidity which carries a rush of citrus fruit flavors like Grapefruit and blood orange. Hints of lemongrass linger into the finish. Serve cold.

**Fermentation and processing:**

Sauvignon Blanc is 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 of the varietal. The Chardonnay is picked early to add freshness to the blend. It is also whole cluster pressed then fermented in stainless steel tanks with no malolactic fermentation.

**Food pairing:**

Melon au jambon cru, grilled raclette cheese, gruyère fondue, and salmon sashimi.

**Wine specs**

<b>AVA</b>	Swan Creek
<b>Alcohol %</b>	12.7
<b>Aging</b>	Aging combination of stainless steel and concrete