

WHITE DOG CELLARS



White Dog Cellars is a family owned wine company. They began making wine with Syrah and Grenache fruit from the Larner Vineyard in Ballard Canyon, just north of Solvang, California. Later they added Sauvignon Blanc from the Valley View Vineyard in the Eastern Santa Ynez Valley. Their goal is to evoke the unique character of the wine based on fruit and place of origin. Woof.

The History of White Dog Cellars.

The parents of the winery owners were a commercial table grape grower in California's Central Valley, while the other was a physicist who made wine in the basement of their 18th Century home in New Jersey.

After some early success on the amateur level, making wine with locally bought grapes in a garage in Granada Hills, friend Steven Larner was approached for his help. Both Steven, and his wife Christine, had recently planted clones of Rhone style grapes on a 32-acre premiere parcel of Ballard Canyon hillside. Steven graciously agreed to sell White Dog his world class fruit. The first vintage was produced from the 2004 harvest.

Winemaking Philosophy

White Dog Cellars does not use any new oak, due to how it influences the taste of the wine. In addition, there is little filtration and no fining so as not to influence the expression of the grape, and the terroir. They strive to make wines that are food friendly, and not too fruit forward.

Taste

The 2006 Syrah is soft, fruit forward and ready to drink. It has notes of red fruit, strawberry and raspberry with floral overtones. There is plenty of depth and a long, clean finish.