

Rising Stars in California Cabernet



Dakota Shy

Committed for the long haul

Todd Newman and Tom Garrett worked side by side at Revana Family Vineyards before striking out on their own to create Dakota Shy. "We wanted to show we can make premium wines, but with a price tag under \$100," Newman explains. "Momentum can come and go," he says, having seen the ups and downs of ratings and sales. "We wanted to be long term ... and to compete with more expensive wines."

"Dakota Shy" was the nickname Newman, 34, earned after leaving his roots in North Dakota to pursue his passions. Newman moved to Napa in 2013, first working 80-hour weeks waiting tables and then getting hired at Revana, where he became director of sales and marketing. There he met Garrett, 45, who worked on the winemaking side and has deep roots in Napa. (His family's Cabernet Franc vineyard in Oakville is

the source for Detert Family Vineyards, where Garrett is also winemaker.) Newman was drawn to Garrett's "Zen master" patience, and Garrett liked Newman's energy and drive.

The pair selects grapes both from hillside vineyards, for power and intensity, and from sites on the valley floor, for texture and finesse. Garrett ferments in a mixture of open-top barrels and closed "rolling" barrels on casters, a gentle way to break up a wine's cap for extra extraction and skin contact.

-MarvAnn Worobiec

94	DAKOTA SHY Cabernet Sauvignon Napa Valley Moulds Family Vineyard 2013	\$125	200 case
94	DAKOTA SHY Cabernet Sauvignon Napa Valley Social Currency 2013 (1.5L)	\$425	83 case
92	DAKOTA SHY Cabernet Sauvignon Napa Valley 2013	\$85	580 case