



## EARLY MOUNTAIN

### 2017 Tannat

*At the foot of Virginia's Blue Ridge Mountains, nature is at once graceful and fierce. Early Mountain wines are made here through a combination of ingenuity and true grit. We gently tend to every vine so the wine that emerges from the cellar is a clear descendant of the fruit at harvest – a unique wine that respects its heritage while embracing evolution and adventure. **Virginian through and through.***

**Blend:** 83% Tannat, 15% Cabernet Franc, 2% Petit Verdot (co-fermented)

**SRP:** \$45

**Winemaker Note:** This is the first time we have bottled a varietal Tannat, and though we used most of the Quaker Run Tannat for blending purposes, we wanted to bottle a small amount to show what this singular grape variety can do at Quaker Run in a hot, dry vintage like 2017. The short answer is that it gets *very* ripe. This is certainly in the running for the most powerful concentrated wine we have made. We co-fermented with some Cabernet Franc from Quaker Run in an attempt to temper the wine, but honestly there is no holding this wine back. While much of our work tends toward subtlety, we're embracing the gutsy nature of the grape and vintage, and we look forward to doing it again.

**Description:** The aromas are wild, heady and full of ripe, dark fruit. On the palate the flavors are driven by ripe blackberry, strawberry confit, and toasted sage. The wine is rich and powerful, but with supple, broad tannins building out the mid-palate and elongating the finish.

#### **Aging / Cellaring:**

Aeration recommended. Should develop and drink well from 2020-2027 if properly cellared.

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#### **In the Vineyard:**

2017 was a welcome and accommodating growing season. We saw warm temperatures in March, but after one close call, were lucky to avoid any significant frost events in the spring. Early rainfall throughout the beginning of the season gave way to a dry summer, unlike many we have seen in Virginia. Our warm days and cool nights created a diurnal shift that allowed for ideal ripening conditions, gaining high sugars, while also preserving vibrant acidity in the fruit. Unlike many Virginia harvests, we had the luxury of "waiting" to pick because the customary rains held off.

**Vineyard Blocks:** Quaker Run Vineyard

**Technical:** Cases produced: 53 Bottled: January 15th, 2019

Yeast: Ambient then cultured Alcohol: 15.3% pH: 3.66

TA: 6.2 g/L

RS: 0.42 g/L (dry)