



EARLY MOUNTAIN

2018 Soif

*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: 49% Cabernet Franc, 33% Merlot, 13% Petit Verdot, 3% Chardonnay, 2% Cabernet Sauvignon

SRP: \$26

Winemaker Note: "Soif" is French for "thirst", and this wine embraces the *Vin de Soif* style so popular in Parisian wine bars: low tannin, juicy, and fun. The 2017 Soif was a wine that was conceived in the midst of harvest. One of those intuitive moves that resulted in a new perspective; one we liked a lot, and it turns out we weren't the only ones. We set out to make the wine again in 2018, and if there were ever a vintage to make a fresh and fruity, lighter style, 2018 was it. We started with the same idea of a Cabernet Franc and Merlot co-ferment, but as the vintage progressed we ended up making a lot of our reds wines in this style, and we realized we had a blending opportunity with an experimental lot of Petit Verdot that was picked early and fermented whole cluster, semi carbonically (send us an email if you want a deeper explanation of the process). Once again Soif ends up being the wine version of the friend who is always positive, who refuses to let you take life too seriously. Its fresh, low tannin nature allows it to be served cool to chilled, making for a flexible Summer red wine.

Description: Cabernet Franc drives the wine, energetic and aromatic with plenty of the classic herbal notes tangled up in the bright and fruity carbonic character. Merlot and Petit Verdot bring darker fruit to match the strawberry, red fruited Franc, along with bright acidity. There is a cool feel to this vintage that is refreshing and thirst quenching.

Vineyard Block: EMV Block 1 West, EMV Block 10, EMV Block 5, Quaker Run Block 1, Quaker Run Block 2, Quaker Run Block 4.

Clone/Rootstock: Cab Franc 214, Riparia Gloire; Cab Franc 327, Riparia Gloire; Merlot 347, 101-14, Merlot 343, 3309; Petit Verdot 1054, Riparia Gloire; Chardonnay 96, SO4; Cabernet Sauvignon 412, Riparia Gloire.

Technical:

Bottled: 24 Feb 2019

224 Cases produced:

Yeast: Ambient

Alcohol: 12.3% abv

pH: 3.67

TA: 5.3 g/L

RS: 0.2 g/L (0.02%, dry)