



EARLY
MOUNTAIN

2015 Brut Reserve

*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: 100% Chardonnay

Winemaker Note: Two years on the yeast. Prise de Mousse yeast. 80% stainless and 20% in neutral oak.

Wine Description: Notes of Golden Delicious and Granny Smith apples with yeast and biscuits on the nose. Nicely rides the line between acidity and fruit. This is a medium-bodied, clean and focused sparkling wine. Two years *en tirage* give depth and scope to the texture, buffering the acidity and adding length.

Food Pairing: Pair with raw fish flavored with citrus and chiles. An amazing pairing with all cheeses, especially washed rind and funkier, gooey goat. Delicious with oysters and and caviar. With dessert, try cobbler with baking spices. A great holiday winter wine that would work with the wide variety of rich, heavier dishes.

In the Vineyard: A cool summer made for high acidities heading into the sparkling wine harvest season and dry weather at the end of August made for ideal picking conditions.

Vineyard Block: Mountain View Vineyard (60%), Silver Creek Vineyard (40%)

Technical:

- Bottled: October 2018
- Cases produced: 2,000 bottles
- Yeast: EC-1118
- Alcohol: 12.1% abv
- pH: 3.31
- TA: 7.1 g/L
- RS: 3.82 g/L