



2018 Five Forks

*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: 51% Petit Manseng, 43% Sauvignon Blanc, 5% Chardonnay, 1% Pinot Gris

Winemaker Note: With the 2018 vintage we continue the mission statement of this wine: evolve. This being the fourth installment, we are starting to see a theme of what Five Forks wants to be. Petit Manseng desires leadership, and Sauvignon blanc is happy to be the right hand. We see this as a foundational agreement between the grape varieties that allows us to begin to refine our technique and work in the vineyards. We continue to experiment and blend around these two, and this year we used Chardonnay for the first time, and while it has never worked in the blending before, this time it was essential in the finish work. Will it return in 2019? We look forward to finding out.

Wine Description: As Petit Manseng takes the lead again, we see a return to the density of aromatics and palate that are inherent to this grape. The aromatics flow from pear to peach to tropical fruit that are repeated as flavors in the palate, where the Sauvignon Blanc steps in with acid precision and a mineralic finish. 2018 allowed us wonderful balance between concentration and freshness, and we are excited to share our best Five Forks yet.

Food Pairing: Asian fusion menus- tropical & citrus fruit complement the complex heat and rich sauces.

In the Vineyard: The 2018 vintage was an eventful one! Early springtime warmth resulted in no major frost event. Rainfall during bloom created lighter and looser clusters, which became helpful later in the season. On a whole, fruit-set was light, both from bloom-time weather and vines naturally balancing themselves from higher yields in 2017, a factor that assisted ripening through the summer. Spring and summer of 2018 were the wettest on record though the rains tended to drive in short bursts and vineyards with well-drained soils were able to respond well through the deluge. Heat events in July and August and the lighter sets that were a concern in the spring helped drive earlier ripening and healthy clusters, a benefit given the harvest rain. Fruit for our whites was harvested from mid-to-late August, with a high level of quality for a classic vintage

Vineyard Block: Early Mountain Vineyards several blocks, Glenn Anne Vineyard, Veritas Vineyards, Sycamore Springs

Clone/Rootstock: Petit Manseng, RG; Petit Manseng, 3309; Sauvignon Blanc 376, RG; Chardonnay , 101-14;

Technical:	Cases: 600	Bottled : 5/16/19	Yeast: Ambient and Cultured
	Alcohol: 13%	pH: 3.25	TA: 6.74/L