



EARLY  
MOUNTAIN

## 2017 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:** 50% Sauvignon Blanc, 28% Petit Manseng, 11% Pinot Gris, 9% Viognier, 2% Malvasia Bianca

**SRP:** \$25

**Winemaker Note:** With the 2017 vintage we continue the mission statement of this wine: evolve. In order to explore the more subtle, mineralic side of this wine, we have flipped to Sauvignon Blanc leading, and Petit Manseng playing backup. Petit Manseng provides a core of concentration and acidity that allows us to layer and build without worry of losing energy or depth. Sauvignon Blanc possesses the mineral, herbal flavors that are a good foil to the ripe, sometimes tropical flavors of the Petit Manseng. Pinot Gris, Viognier and a dash of Malvasia work the high register of the aromatics, tempered by their lower concentrations, but still bringing their floral trademarks.

**Wine Description:** As Sauvignon Blanc and Petit Manseng take center stage, the aromatics become more layered and subtle. The 2017 asks you to lean in and explore the detail. The density of the PM offers a foundation to the crunchy, fresh green character of the Sauvignon Blanc. On the palate the wine has relative density, with lots of acidity to refresh and invigorate. While the flavors are ripe and run the gambit from tropical to stone/orchard fruit to sugar snap peas, there is a mineral undercurrent that lingers as the fruit dissipates. The wine manages intensity with freshness, depth and energy.

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

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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 Block:** Early Mountain Vineyards several blocks, Veritas Vineyards, Adventure Farm Vineyards

**Clone/Rootstock:** Petit Manseng, RG; Petit Manseng, 3309; Sauvignon Blanc 376, RG; Pinot Gris 152, 101-14; Pinot Gris VCR05, 3309; Pinot Gris 52, RG; Malvasia Bianca 03, RG

**Technical:**

Cases: 600  
Alcohol: 12.9%

Bottled : 3/28/18  
pH: 3.23

Yeast: Ambient and Cultured  
TA: 7.3g/L