



EARLY
MOUNTAIN

2017 Chardonnay

*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.***

Grape Variety: 99% Chardonnay, 1% Pinot Gris

SRP: \$30

Winemaker Note: We approach this Chardonnay with an eye on freshness, precision and texture. This is a fine line to walk, as it is easier to embrace a distinct style, such as tank-fermented and fresh, or oaky and textured. The wine was barrel fermented and aged, with primarily older French oak - less than 20% was new. It was bottled in late July with partial malolactic fermentation; we allowed more than usual to balance the inherent acidity of the vintage. The result is a wine with the roundness and flavors of aging in barrel on the lees, but also one that retains freshness and the energy of the vintage.

Wine Description: The aromas of fresh orchard fruit are highlighted by bergamot and fresh baked bread from lees aging. Pear, apple, citrus and cream play off the subtle, savory yeast character, resulting in layering of the flavors. The acidity is vibrant and cleansing, refreshing the palate and focusing the finish.

Food Pairing: This wine is balanced enough to be a refreshing complement to briny shellfish and all manner of seafood, as well as a nice contrasting note to the richness of soft and mild cheeses, and light cream preparations and pasta dishes like carbonara.

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 blocks 78 and 3, Quaker Run Vineyards block 4

Clone/Rootstock: Chardonnay 96, SO4; Chardonnay 76 & 96, 101-14; Chardonnay 4, 3309; Chardonnay 72, 3309; Chardonnay 76, 101-14; Chardonnay 76, 3309; FPS15, RG and 101-14; FPS72, RG; SMA108, RG, 548, RG; 809, RG and 101-14; Pinot Gris 152, 101-14.

Technical: Bottled: 7.31.18

Cases produced: 657 Yeast: Ambient and Cultured

Alcohol: 13.1%

pH: 3.38

TA: 6.1 g/L

RS: 0.54 g/L