



EARLY MOUNTAIN

2018 Petit Manseng

*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.***

Accolades: Gold Medal, 2020 Governor's Cup Competition

Blend: 95% Petit Manseng, 3% Sauvignon Blanc, 2% Chardonnay

SRP: \$32

Winemaker Note: This is our fourth installment of a dry Petit Manseng. We continue to work to understand the best approach with this grape variety and its place in Virginia. Petit Manseng's acidity seems crazy high, and it is pretty darn high. But we've decided not to curb it, instead ensuring that the wine has a foil for the inevitable acidic structure, especially as we pick earlier to bring the alcohol in balance and explore a more diverse range of flavors. In this case, the foil becomes texture from 15 months of lees aging and extract from a short period of skin contact. We are embracing what this grape wants to be and making a wine that has energy and strength rippling through it. Somehow it has power and concentration while also being laser focused. We love Petit Manseng, because it does not need to imitate a more famous wine, it is distinctly the result of this grape grown in this place. This bottling was fermented warm in a combination of concrete, large Acacia, and oak puncheon and foudre.

Wine Description: This is a wine of texture and intensity. It performs well into the winter months with the richness and density bringing more warmth and body to the palate than the average white wine. The aromas and flavors complement this personality with buoyant tropical notes anchored by a stony, saline core, all brought into precise focus in the finish. With 2018, we have the most moderate alcohol and acid balance that we have seen. Though it was a challenging vintage for most wine grapes, Petit Manseng seemed to revel in the storms, (like a hippie dancing barefoot in the rain) and this is the closest thing to a "normal" white wine structure we will find. But don't worry, the Manseng holds its ground conveying tropical flavors, a round and persistent palate, and a firm backbone of acidity..

In the Vineyards: The 2018 vintage was an eventful one! And it was certainly the vintage when we collectively fell a little more in love with Petit Manseng. 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: EMV Block 11, Sycamore Springs, Malick, Red Barn (Saunders)

Technical: Bottled: December 11th, 2019

Cases produced: 240

Yeast: Ambient and Cultured Alcohol: 12.8% pH: 3.24

TA: 7.1 g/L

RS: 1.94 g/L