



EARLY MOUNTAIN

2017 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.***

Blend: 88% Petit Manseng, 5% Pinot Gris, 5% Sauvignon Blanc, 2% Chardonnay **SRP:** \$32

Winemaker Note: This is our third 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 brought on from long lees aging and extract from a short period of skin contact as well as a small amount of co-fermentation. 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 have a wine that does not seek to imitate a more famous one, 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.

In the Vineyards: 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: EMV Block 11

Clone/Rootstock: Petit Manseng, 3309; Petit Manseng, Riparia Gloire; Petit Manseng, 420A

Technical: Bottled: 13 November 2018 (will release 12/1/18) Cases produced: 235

Yeast: Ambient and Cultured Alcohol: 14.1% pH: 3.30 TA: 7.69 g/L RS: 2.52 g/L