



EARLY MOUNTAIN

2017 Shenandoah Valley Cabernet Franc

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.

Variety: 100% Cabernet Franc

SRP: \$30

Winemaker Note: With the 2017 vintage, this bottling is one of four expressions of Cabernet Franc that we produced. We believe this grape is reflective of place and transparent of site when handled appropriately, and we are offering both regional and vineyard specific bottlings to highlight these expressions. In general we look to the valley for finesse, aromatic density and silken texture. With higher elevations, cooler days and nights, and a shorter growing season, the wines are less about brute strength and well suited to showing detail. In 2017 all of our reds were riper, with more richness than usual, and the Shenandoah Valley is no exception. It retains its detail and is still the most finessed of our 2017 Francs, but those familiar with the wine will notice more concentration and power.

Wine description: We like to say our approach to Cabernet Franc is more Burgundy than Bordeaux, meaning we look for silky rather than tannic structure and favor the aromatic potential of the grape over the flavor of the barrel. We should also point out that much of the Franc that we work with lends itself to this approach. Because of the higher concentration of the 2017 vintage, this wine both pulls more of the wood yet enrobes it with deep, persistent black fruit. Similarly, we have more tannic structure than usual, but it is buffered by the ripeness. Since we work with reduction in Cab Franc, the fruit and herbs are highli by savory, umami notes of mushroom and damp, fertile soil.

Food pairing: Works beautifully with traditional Cab Franc pairings of roast lamb and fuller flavor meats, but with its silken texture and savory notes it also bridges to lighter dishes with umami notes.

Cellaring: This wine has already entered its drinking window and should continue to develop over the next five to seven years.

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: Baer Ridge Vineyard, Shenandoah Springs Vineyard

Clone/Rootstock: Cab Franc 214, 3309

Technical:	Cases produced: 257	Bottled: 24 July 2018	
	Yeast: Ambient	Alcohol: 13.7%	
	pH: 3.90	TA: 5.2 g/L	RS: Dry, 0.14 g/L