



EARLY MOUNTAIN

2017 Quaker Run 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

Winemaker Note: This is our second vintage of bottling Block 1 of Quaker Run Vineyard on its own, and we love tasting it in contrast to the other three Cabernet Franc bottlings from 2017. Quaker Run manages to bring more structure and density without being overly tannic or acidic; mostly we find amplification of precision, and the wine carries the hallmark of mountain fruit that we find in most wines from Quaker Run: purity. It is also the Cabernet Franc where we find the most beauty in aroma, and our approach is always to understand and convey the fragrance of the fruit from this slope.

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. The result is a wine that leads with fruit, framing classical herbal notes; a wine that has richness without feeling heavy. Since we work with reduction in Cab Franc, the fruit and herbs are highlighted by savory, umami notes of mushroom and damp, fertile soil. We now have three vintages of Quaker Cab Franc and all are marked by aromatic focus and purity of fruit. In 2017 we feel a bit more weight from the ripeness, but it's "all muscle", and it reads as compact power rather than heaviness.

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: Quaker Run Block 1

Clone/Rootstock: Cab Franc 327, RG; Cab Franc 214, RG; Cab Franc 327, 3309

Technical:	Cases produced: 206	Bottled: 10/30/18	
	Yeast: Ambient	Alcohol: 14.1%	
	pH: 3.77	TA: 4.72 g/L	RS: 0.1 g/L