



EARLY MOUNTAIN

2016 Novum

*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: 40% Cabernet Franc, 24% Petit Verdot, 19% Merlot, 16% Tannat, 1% Cabernet Sauvignon

Winemaker Note: Novum continues to be an exercise in Cabernet Franc, and in 2016 we start to build the wine with fruit from Quaker Run. A smaller percentage comes from Baer Ridge in the Shenandoah Valley. Cab Franc drives the aromas and flavor, bringing savory fruit while Quaker Run Merlot offers texture and fine grained tannin. We continue to treat the components of this wine more “reductively”, meaning we limit the wine's exposure to oxygen, and we do not rack off of the fine lees, which contributes to the non fruit/umami aromas of forest and mushroom and softens the wine's edges. We also bring in a bit of Tannat and supplement it with Petit Verdot for backbone and the flavors of darkness that complement the brightness of our Cabernet Franc.

Wine description: On the nose we find strawberry and raspberry preserves, fennel, vanilla cola, and dried mint as well as mushroom and fallen leaves aromas, a result of extended lees contact. The palate has density and structure without angularity, showing red cherry, graham cracker, and rosemary on finish. The tannins are a touch more rustic than the 2015, the wine takes a bit longer to open in the glass, and the result is a bit more concentration to carry the finish.

Food pairing: The tart acidity and dark red flavors pair perfectly with a slow-cooked beef ragu topped with a sharp pecorino. We also love how the backbone of wine pairs with gamey flavors such as lamb or duck, and haven't met a hard cheese we wouldn't pair with it.

Aging & Cellaring: Aged in french and northern European oak, 35% new, for 15 months. We were able to give this wine a full year in bottle before release, so it has already entered its drinking window, but it should develop in the near term and drink well over the next five years if properly cellared.

In the Vineyard: 2016 began with very cold winter temperatures, significant frost events, and early spring showers. Though summer saw normal levels of precipitation, the end of the growing season was warm and dry, making for ripe and concentrated whites, leading to significant rain events later in the fall. The fruit was picked prior to major rain events, resulting in high quality raw material for the wine.

Vineyard Block: Quaker Run Vineyard, Baer Ridge, Malick, Shenandoah Springs

Technical: Bottled: 1/30/2018
Alcohol: 13.4% pH: 3.83

Cases produced: 298
TA: 5.6 g/L

Yeast: Ambient
RS: Dry SRP: \$38