



EARLY
MOUNTAIN

2019 Five Forks

*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: 57% Petit Manseng, 36% Sauvignon Blanc, 6% Chardonnay, 1% Pinot Gris

Winemaker Note: The mission statement of this wine remains: evolve, but as this is the fifth installment, we are getting closer to the sweet spot in the relationship of two very different grapes. Petit Manseng desires the spotlight, wants the lead (it's an extrovert, a little type A), and Sauvignon blanc is happy to be the right hand, though it certainly vamps when PM is not looking. This pairing of grapes is foundational and gives us a template to refine our technique in the cellar and our work in the vineyards. We continue to experiment in our fermentations and blend around these two, and we have returned to Chardonnay, which before 2018, we were never able to work into the wine. It's possible that by removing Viognier, as we have done in both 2018 and 2019, Chardonnay is more welcomed by the two main grape varieties. Similar to friend groups, sometimes there are those two who just can't be in the mix together. We know you know what we mean.

Wine Description: With Petit Manseng in the lead, we feel the density of aroma and texture that are inherent to this grape. The aromatics flow from pear to peach to tropical fruit and are repeated as flavors in the palate, where the Sauvignon Blanc steps in with snappy green flavors, acid precision and a mineral finish. 2019 walks a fine line between concentration and freshness, and we are excited to share our newest Five Forks.

Food Pairing: Asian fusion menus- tropical & citrus fruit complement the complex heat and rich sauces.

In the Vineyard: *2019 was an excellent vintage with balanced whites and reds with ripe intensity and richness. The season began early, with picking for sparkling at the very beginning of August, resulting from a moderately early budbreak. While this notably early start to the vintage was psychologically challenging, the fruit was well-balanced and we're excited to see how it develops in the cellar.*

It is understandable to compare 2019 to 2017, however yields were more typical and balanced in 2019, compared to high yielding 2017. We were able to apply the learnings from the very ripe 2017 vintage to our farming and picking decisions in 2019, which often led us to pick blocks earlier; and rather than simply pursuing sugar ripeness, we have been able to farm and pick based on phenological ripeness and aromatic complexity.

Vineyard Block: Early Mountain Vineyards several blocks, Red Barn Vineyard, Chiles Batesville, Capstone Vineyard

Clone/Rootstock: Petit Manseng, RG; Petit Manseng, 3309; Sauvignon Blanc 376, RG; Chardonnay , 101-14;

Technical:	Cases: 725	Bottled : 28 May 2020	Yeast: Ambient and Cultured
	Alcohol: 13%	pH: 3.25	TA: 6.74/L