



EARLY
MOUNTAIN

2019 Chardonnay

*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.***

Grape Variety: 97% Chardonnay, 3% Pinot Gris **SRP:** \$32

Winemaker Note: We approach this Chardonnay with an eye on freshness, precision and texture. This is a fine line to walk, as it is easier to embrace a distinct style, such as tank-fermented and fresh, or oaky and textured. The wine was barrel fermented and aged, with primarily older French oak - and a bit of new northern European oak, coopered in Austria. It was bottled in June having finished malolactic fermentation; a technique we are able to employ for texture and mouthfeel, as we modify our farming approach to favor acidity and freshness. The result is a wine with the roundness and flavors of aging in barrel, on the lees, but also one that retains freshness and the energy of the vintage.

Wine Description: The 2019 vintage provided optimal ripening conditions for Chardonnay; because of this we had the luxury of separating our harvest picks, earlier to embrace acidity and those later to influence texture. This wine presents fresh and vibrant aromatics, displaying bright citrus and apple, with stone fruits, dried mango and guava following. The savoury character of the wine is highlighted by herbal and spice notes of bayleaf, allspice, brought out by lees aging. This wine presents medium bodied with lively acidity on the finish.

Barrel Regimen: Fermented and aged in barrel, a mix of 500L and 228L, 25% new. Older wood is French and northern European and the new wood is northern European.

Food Pairing: This wine is balanced enough to be a refreshing complement to briny shellfish and all manner of seafood, as well as a nice contrasting note to the richness of soft and mild cheeses, and light cream preparations and pasta dishes like carbonara.

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 blocks 78 and 3, Quaker Run Vineyards block 4

Clone/Rootstock: Chardonnay 96, SO4; Chardonnay 76 & 96, 101-14; Chardonnay 4, 3309; Chardonnay 72, 3309; Chardonnay 76, 101-14; Chardonnay 76, 3309; FPS15, RG and 101-14; FPS72, RG; SMA108, RG, 548, RG; 809, RG and 101-14; Pinot Gris 152, 101-14.

Technical: Bottled: 10 June 2020 Cases produced: 437 Yeast: Ambient and cultured

Alcohol: 13.5% pH: 3.43 TA: 5.0g/L RS: 1.71g/L (dry)