



EARLY MOUNTAIN

2015 Novum

Vineyard Block: Quaker Run Vineyard, Honah Lee Vineyard, Highland Orchard, Baer Ridge

Clone/Rootstock: Cabernet Franc 312, 101-14; Merlot 181, 101-14; Merlot 3, 101-14; Cabernet Sauvignon 337, Riparia Gloire; Cabernet Sauvignon 32, Riparia Gloire

Composition: 43% Merlot, 34% Cabernet Franc, 20% Tannat, 3% Petit Verdot

Vintage Description: 2015 began with very cold winter temperatures and early spring showers. Though the summer saw normal levels of precipitation, the latter portion of the growing season was warm and dry, leading to significant rain events later in the fall. The fruit for the components of this wine was picked prior to major rain events, resulting in high quality grapes for the wine.

Winemaker Note: In 2014 we introduced Quaker Run Merlot to the red blends, resulting in more density and aromatic purity, and we continue in 2015. The Quaker Run wines manage to have presence and persistence without being coarse or aggressive in tannin. Novum continues to be an exercise in Cabernet Franc, so it is this variety from Baer Ridge in the Shenandoah Valley that drives the aromas and flavor. With the 2015 vintage we start to treat the variety more "reductively", meaning we limit the wine's exposure to oxygen, and we do not rack off of the fine lees. We continue to bring in a bit of Tannat for backbone and the flavors of darkness.

Wine description: On the nose we find blackberry and raspberry preserves, fennel, cola, and cedar as well as mushroom and fallen leaves aromas, a result of extended lees contact. The palate has density and structure without angularity, showing black cherry, graham cracker, and menthol on finish. There is more palate volume than the 2014 vintage, with more depth of color and flavor, finishing with supple, melt-away tannins.

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.

Cellaring: 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.

Technical:

- Bottled: 1/24/2017
- Cases produced: 403
- Yeast: Ambient
- Unfiltered

