



EARLY
MOUNTAIN

2015 Quaker Run Chardonnay

Vineyard Block: Quaker Run Vineyard

Clone/Rootstock: Chardonnay 96, SO4

Composition: 100% Chardonnay

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: 2015 is our first vintage of this wine, made from the oldest Chardonnay vines at our Quaker Run vineyard. While it would be easy to call this wine our "Reserve" Chardonnay, that doesn't get to the heart of what we are doing with the wine. We realized in 2014 that it was a special block, so in 2015 we took the approach that we would bottle it separately, from pruning on through fermentation. This meant precision in the vineyard and patience in the cellar. Because of the reliance on ambient yeast for the fermentation, the wine fermented from September 2015 until May 2016. The wine continued to rest on its lees until December of 2016, when it was bottled.

Wine Description: This wine is marked by its long fermentation and extended lees contact with the sort of yeast/bread character you might expect from Champagne and a roundness and texture that you might expect from a full malo Chardonnay, though the wine did not complete malolactic fermentation. This wine has density and extract while remaining nimble and detailed, something we think is specific to this small block of Chardonnay planted on the side of a mountain in 1999.

Technical:

- Bottled: 8 December 2016
- Cases produced: 113
- Yeast: ambient
- Alcohol: 13.4%
- pH: 3.30
- TA: 6.40 g/L
- RS: 0.92 g/L, Dry

Accolades: Gold Medal, 2018 Virginia Governor's Cup

