



EARLY MOUNTAIN

2016 Petit Manseng

*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.***

Composition: 100% Petit Manseng

Winemaker Note: This is our second installment of a varietal, dry Petit Manseng as we work to understand the best approach with this grape variety and its place in Virginia. With our learning, we have continued the use of skin contact for flavor and texture, but for a shorter period and with less extraction. Especially in Virginia, where warm summers can lower acids, Petit Manseng's acidity seems crazy high, and it is pretty darn high. But we've decided not to curb it, instead ensuring that the wine has a foil for the acidic structure, in this case density and richness. We are embracing what this grape wants to be and making a wine that has energy and strength rippling through it. Somehow it is rich and expansive yet focused and precise as it lingers on the palate. We have a wine that does not seek to imitate a more famous one, it is distinctly the result of this grape grown in this place. This bottling was fermented warm in a combination of concrete, large Acacia, and oak puncheon and foudre.

Wine Description: This is a wine of texture and intensity. It performs well into the winter months with the richness and density bring more warmth and body to the palate than the average white wine. The aromas and flavors compliment this personality with buoyant tropical notes anchored by a stony, saline core, all brought into precise focus in the finish.

Food Pairing: Dry Petit Manseng has opened our eyes to a whole new world of food pairing. While we generally dismiss white wine in the face of the rich foods that are traditionally paired with reds, we now have how a new option.

In the Vineyards: 2016 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, making for ripe and concentrated whites. The fruit for the components of this wine was picked prior to major rain events, resulting in high quality raw material for the wine.

Vineyard Block: EMV Block 11, Malick Vineyard, Chestnut Oak Vineyard

Clone/Rootstock: Petit Manseng, 3309; Petit Manseng, Riparia Gloire; Petit Manseng, 420A

Technical: Bottled: 1 August 2017 Cases produced: 230 Yeast: Ambient and Cultured

Alcohol: 14.9% pH: 3.35 TA: 6.4 g/L RS: 1.29 g/L