



EARLY MOUNTAIN

2016 Shenandoah Valley Cab Franc

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.

Variety: 100% Cabernet Franc

Winemaker Note: This is our second vintage of the Shenandoah Valley Cabernet Franc, a wine that we bottle separately from our Madison County Cabernet Franc vineyards. Separate bottlings allow us to compare the different regions, as we believe Cab Franc is a grape that is reflective of place and transparent of site when handled appropriately, and we will eventually expand the program to include vineyard specific bottlings. In general we look to the valley for finesse, aromatic density and silken texture. With higher elevations, cooler days and nights, and a shorter growing season, the wines are less about brute strength and well suited to showing detail.

Wine description: We like to say our approach to Cabernet Franc is more Burgundy than Bordeaux, meaning we look for silky rather than tannic structure and favor the aromatic potential of the grape over the flavor of the barrel. We should also point out that much of the Franc that we work with lends itself to this approach. The result is a wine that leads with fruit, framing classical herbal notes; a wine that has richness without feeling heavy. Since we work with reduction in Cab Franc, the fruit and herbs are highlit by savory, umami notes of mushroom and damp, fertile soil. The tannins are subtle, accentuating the body without drying sensation.

Food pairing: Pairs beautifully with traditional Cab Franc pairings of roast lamb and fuller flavor meats, but with its silken texture and savory notes bridges to lighter dishes with umami notes.

Cellaring: This wine has already entered its drinking window and should continue to develop over the next five to seven years.

In the Vineyard: 2016 began with very cold winter temperatures, significant frost events, 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, 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 raw material for the wine.

Vineyard Block: Baer Ridge Vineyard, Shenandoah Springs Vineyard

Clone/Rootstock: Cab Franc 214, 3309

Technical:	Cases produced: : 212	Bottled: 3 Aug 2017
	Yeast: Ambient	Alcohol: 13.75%
	pH: 3.78	TA: 4.95 g/L
		RS: Dry, 0.19 g/L

