



EARLY  
MOUNTAIN

## 2016 Stone Mountain 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:** 100% Chardonnay

**Winemaker Note:** We had the pleasure of working with Stone Mountain Chardonnay, grown on a steep rocky site perched at 1700 feet on the eastern side of the Blue Ridge. We fermented it as we normally do with Chardonnay with ambient yeast and in barrel, a 1000L Foudre. We also allowed the wine to complete malolactic fermentation, so this wine does represent a stylistic departure from our other Chardonnays, showing creamy, roundness and flavors.

**Wine Description:** The aromas of grilled pineapple, pear, and fresh tropical fruit, are displayed with spice notes of clove, white pepper and nutmeg, resulting from barrel ferment and aging. Lemon curd and vanilla add to the dense aromatics of this wine, with an accompanying bright acidity that leads to a rich and creamy texture.

**Food Pairing:** Pair with richer seafood, such as Lobster, Scallops, or Halibut, grilled pork, or wild mushroom sauces.

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### In the Vineyard:

2016 was a roller coaster of a growing season. We saw summer temperatures for three weeks in March, followed by several nights of hard frosts in April which impacted the health of many of our white buds. But the warm, dry harvest weather was welcome. Unlike many Virginia harvests, we had the luxury of "waiting" to pick because the customary rains held off. The whites ripened during a period of significant warmth and no rain, so they show more richness and concentration than usual.

**Vineyard Block:** Stone Mountain Vineyard

**Clone/Rootstock:** Chardonnay 4, 5C; Chardonnay 4, 3309

<b>Technical:</b>	Cases produced: 63	Bottled: 1 August 2017
	Yeast: Ambient	Alcohol: [see label%]
	pH: 3.50	TA: 4.95 g/L
		RS: Dry (0.35 g/L)

