

## 2019 Soif

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.** 

Blend: 35% Cabernet Sauvignon, 33% Merlot, 32% Cabernet Franc

## **SRP:** \$26

**Winemaker Note**: "Soif" is French for "thirst", and this wine embraces the *Vin de Soif* style so popular in Parisian wine bars: low tannin, juicy, and fun. The 2017 Soif was a wine that was conceived in the midst of harvest. One of those intuitive moves that resulted in a new perspective; one we liked a lot, and it turns out we weren't the only ones. After great feedback from our members on both the 2017 and 2018, we have decided to continue making the wine for the club for the foreseeable future. This year, we led with our lighter style Cabernet Sauvignon; we picked it early, with good acidity and lots of bright cherry aromas and flavors. Once again Soif ends up being the wine version of the friend who is always positive, who refuses to let you take life too seriously. Its fresh, low tannin nature allows it to be served cool to chilled, making for a flexible Summer red wine. Also, we made a bit more, because we know this a wine that demands a refill; one bottle just won't cut it

**Description**: The two Cabernets are driving the character of this wine, energetic and aromatic with plenty of the classic herbal notes tangled up in the bright and fruity carbonic character. Merlot brings just a bit of roundness to the middle, along with bright acidity. This wine has more in common with the generosity of the 2017 vintage than the cool climate feel of the 2018, but it fits perfectly into the playful nature we are finding in this wine year in and year out.

**In the Vineyard:** 2019 was an excellent vintage with balanced whites and reds with ripe intensity and richness. The season began early, with picking for sparkling at the very beginning of August, resulting from a moderately early budbreak. While this notably early start to the vintage was psychologically challenging, the fruit was well-balanced and we're excited to see how it develops in the cellar.

It is understandable to compare 2019 to 2017, however yields were more typical and balanced in 2019, compared to high yielding 2017. We were able to apply the learnings from the very ripe 2017 vintage to our farming and picking decisions in 2019, which often led us to pick blocks earlier; and rather than simply pursuing sugar ripeness, we have been able to farm and pick based on phenological ripeness and aromatic complexity.

Vineyard Block: EMV Block 1 West, EMV Block 10, EMV Block 5, Quaker Run Block 1, Quaker Run Block 2, Quaker Run Block 4.

## Technical

Bottled: 24 Feb 2020	330 Cases produced:	Yeast: Ambient	
Alcohol: 12.6% abv	pH: 3.76	TA: 4.8 g/L	RS: 0.2 g/L (0.02%, dry)