



EARLY  
MOUNTAIN

## 2016 Quaker Run 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

**SRP:** \$38

**Winemaker Note:** 2016 is our second vintage of this wine, made from the oldest Chardonnay vines at our Quaker Run vineyard (planted in 1999). 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. Since we've realized this is a special block, 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, and the ripeness of the grapes, the wine fermented from September 2016 until July 2017. The wine continued to rest on its lees until January of 2018, 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 the roundness and texture that you might expect from a full malo Chardonnay, though the wine retains acidity even with full ripeness. 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.

**In the Vineyards:** 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.

**Aging:** 10 months on the fermentation lees in 300L and 500L casks from northern European oak with light toast, 25% new. An additional 5 months on the fermentation lees in stainless steel before bottling.

**Vineyard Block:** Quaker Run Vineyard

**Clone/Rootstock:** Chardonnay 96, SO4

**Technical:** Bottled: 16 January 2018

Cases produced: 114

Yeast: ambient

Alcohol: 13.9%

pH: 3.36

TA: 5.70 g/L

RS: 1.1 g/L, Dry