



EARLY
MOUNTAIN

2021 Five Forks

*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: Petit Manseng 59%, Sauvignon Blanc 38%, Malvasia Bianca 2%, Muscat 1%

Winemaker Note: With Five Forks now on its seventh installment, we feel we have developed a well honed relationship between two very different grapes. As always, Petit Manseng desires the spotlight, wants the lead (it's an extrovert, a little type A, and Sauvignon blanc is happy to be the right hand, though it certainly vamps when PM is not looking. This pairing of grapes has become the foundation for our blending, and they give us a template to refine our technique in the cellar and our work in the vineyards. In 2021, they are almost the entire blend, with just a touch of aromatic salt and pepper from Malvasia and Muscat. This vintage brings a bit more ripeness and concentration than 2020, and the grapes were picked with more acidity, so we allowed more of the lots to go through malolactic fermentation, resulting in a creamier wine than previous vintages. 2021 was an exciting vintage, and it shows in this Five Forks. There's no doubt these two grapes have an affinity for each other, regardless of vintage, and we are excited to cultivate their relationship.

Wine Description: With Petit Manseng in the lead, we feel the density of aroma and texture that are inherent to this grape. The aromatics flow from pear to peach to mango and are repeated as flavors in the palate, where the Sauvignon Blanc steps in with snappy green flavors, both herbs and piquant orchard fruit, and adds acid precision and a mineral finish. There is an additional layer of flavor and texture from the malo that keeps this from being a "fresh fruit bomb", and you might find yourself in a more contemplative posture than you would have expected drinking a wine in a clear bottle and screwcap. This wine over-delivers in every vintage, but especially in 2021.

Food Pairing: Asian fusion menus- tropical & citrus fruit complement the complex heat and rich sauces.

In the Vineyard: *In the lively spirit of Virginia, 2021 was an exciting vintage for Early Mountain. It very much reflects the impact of site, with regions throughout the state experiencing highly varying climatic events, greatly influencing the dynamic range in fruit attributes.*

Early spring, we gratefully saw few frost events, escaping significant fruit damage. Despite some early season rains, bloom-time in the vineyard was quite dry, allowing for a good fruit set. With warm daytime temperatures throughout most of the growing season, we saw high and even ripening throughout both Quaker Run and Early Mountain vineyards. The late season rains, leading to harvest were also accompanied by notable drying (this was doubly obvious when tending to our new plantings, which need water!). Overall, despite harvest-time rainfall, we could not have asked for a better result.

Vineyards: Glenn Anne, Capstone, Red Barn, Chiles Batesville, Castalia, Early Mountain Vineyards
several blocks

Technical: Cases: 1200 Bottled : May 16, 2022 Yeast: Ambient and Cultured
Alcohol: 12.9% pH: 3.26 TA: 6.1/L