



EARLY
MOUNTAIN

2019 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.***

Accolades: 96 pts, James Suckling (2017 v)

Grape Variety: 100% Chardonnay

SRP: \$42

Winemaker Note: 2019 is our fifth 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 for three months and continued to rest on its lees until January of 2021, 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, especially in a vintage like 2019, where ripeness and acidity were hallmarks of the white wines. 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: *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.

Aging: 12 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: January 20, 2021 Cases produced: 105

Yeast: ambient

Alcohol: 12.7%

pH: 3.43

TA: 5.3 g/L

RS: 1.58 g/L, Dry