



EARLY MOUNTAIN

2020 Young Wine Pink

The young wine project started as a conversation between Ben and Nicolas Mestre of Williams Corner, our distributor partner, even before they worked together with Early Mountain wines. The idea was to use hybrid grapes, made in a natural way, to make a delicious, fun, accessible wine that can be enjoyed ... always. Much like our wines bottled in screwcap, this bottle is telling you it's okay to open now, and in fact you should. In a broader sense, we are also engaging in a conversation of sustainability and challenging some of the bias that lingers around hybrid grapes. In fact when they are grown in good places and made in a way that embraces their inherent nature, they can be so good as to be surprising.

Grape Variety: 76% Vidal Blanc, 24% Chambourcin

Winemaker Note: While the goal of this project is wine that is joyous/casual/chill, the minimalist approach is actually one of the more challenging ways to make clean and delicious wines. Because of that, we source the grapes from the Shenandoah Valley, where cooler temps give us higher acidity that protects the grapes through fermentation and the wine during aging. This is our first pink young wine, and we take a different path to get where we're going. Working in that zone of red/white co-fermentation, we macerated whole berries of Chambourcin in direct pressed Vidal blanc. Because the young wines are unfiltered, we allow the wine to go through full malo, relying on the zestiness of Shenandoah Valley fruit to keep the energy of the wine in rosé territory. The end result is deeper in color with a bit of creaminess supporting the fruit punch fun that is this wine. Like the other young wine bottlings, other than a small dose of sulfur dioxide at bottling, nothing was added but the grapes.

Wine Description: This wine smells of raspberries and cream but also bops around all the other red fruits we imagine we smell in wine, all feeling very fresh. The texture is juicy and rounder than most "white wine" styled rosés, but a bit of effervescence leftover from the fermentation keeps it lifted and clean. We will likely regret that we didn't make more of this wine, as it is the type of wine that empties its bottle quickly!

Vineyard Block: Sherman's Ridge Vineyard, Bluestone Vineyard, Barren Ridge Vineyard

Technical: Bottled, unfiltered: May 24, 2021 Cases produced: 105 Yeast: Ambient

Alcohol: 11.3%

pH: 3.55

TA: 5.2 g/L

RS: 0.85 g/L (dry)

In the Vineyard: *The first half of the growing season was relatively dry and quite hot in June and July. Late July and early August brought a lot of moisture that was very challenging, but things dried out a bit heading into harvest. We ended up in a dance with the Atlantic, as tropical systems waltzed through every ten days for two months. Hybrid grapes like Chambourcin and Vidal handle these Virginia vintages well in that they are generally able to hang on the vine through wet weather longer than the average vinifera grape, and they are more adapted to the warmth and humidity.*