

Young Wine White

2022

EARLY MOUNTAIN

WINE DESCRIPTION

This Vidal Blanc, citrusy and bright, balances texture and volume with crisp acidity. It presents savory, and stony flavors alongside young stone fruit, offering a dynamic and unfiltered expression. It would be silly to over-describe a wine with a questionable owl on the label, but we should point out that this wine has texture and volume while retaining acidic structure, a result of full malo and long contact with active yeast, along with a small portion of skin macerated Vidal blended in post fermentation. The aromatics are stony and savory and preview the umami character that we find on the palate, with fresh stone fruit peaking through on the back end.

WINEMAKER NOTE

While the goal of this project is wine that is more casual, 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. We fermented in a mixture of neutral barrel and stainless steel, adding to the textural layering of this wine. A long fermentation brought savory components to compliment the ample fruit character of the grape. The inherent acidity makes this one of our favorite young wines yet.

WINEMAKER

Maya Hood White

In the Vineyard

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. 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.



COMPOSITION

100% Vidal Blanc

VINEYARD

Barren Ridge Vineyard
Sherman's Ridge Vineyard

AGING

Aged in neutral barrel and
stainless steel for 8 months.

CELLARING

This wine is showing well
now.

TECHNICAL

Cases produced: 480
Bottled: 01 August, 2023
Yeast: Ambient
Alcohol: 11%

pH: 3.37
TA: 6.6 g/L
RS: 0.08 g/L