

Five Forks

EARLY MOUNTAIN

2022

WINE DESCRIPTION

With Petit Manseng in the lead, Five Forks showcases the grape's inherent density in both aroma and texture. The bouquet unfolds with delicate stone fruit aromas, which gracefully transition into flavors on the palate. Here, Sauvignon Blanc takes the stage, introducing bright, herbaceous notes and an effervescent quality that sharpens the acidity and culminates in a delectably mineral finish. The wine's complexity is further enhanced by malolactic fermentation, adding an extra layer of flavor and texture. This process tempers the wine, steering it away from being merely a "fresh fruit bomb," and instead, invites a more contemplative appreciation. Each sip may surprise and engage you more than in previous vintages, reflecting a thoughtful evolution in its profile.

WINEMAKER NOTE

Five Forks focuses on acid and the freshness of both Petit Manseng and Sauvignon Blanc. Petit Manseng has a pension for leaning into a more savoury territory and the Sauvignon Blanc has a knack for snapping it right out. In 2022, we also accented this blend with the smallest bit of Malvasia Bianca for aromatics - trust us when we say a little goes a long way with Malvasia Bianca! In 2022, the Petit Manseng was picked in several different lots, leading to depth of acid and flavour. A portion of the Sauvignon Blanc saw 24 hours skin contact, leading to greater aromatics. The 2022 vintage is a little less brooding than 2021, and focuses on bright and elevated aromas. Oh and just to keep everyone on their toes, we changed the packaging. Over time we have found we love Five Forks with some age on it, so we moved to an antique green bottle, better protecting the wine from light and also signaling this wine has more longevity to it.

WINEMAKER

Maya Hood White

In the Vineyard

A cool summer made for high acidities heading into the sparkling wine harvest season and dry weather at the end of August made for ideal picking conditions.

Early spring, we experienced few frost events, escaping significant fruit damage. Throughout spring and into summer, we saw typical showers, which thankfully cleared up around bloomtime, returning shortly after, resulting in a bit more of a rainy season than 2021 experienced. As the season progressed, we saw greater variability in rainfall depending on site, throughout the state. The late season rains, leading to harvest were also accompanied by notable drying, and at times, significant diurnal shifts, which allowed for balanced vineyards to fully ripen prior to seeing the remnants of Hurricane Ian.

COMPOSITION

65% Petit Manseng
31% Sauvignon Blanc
2% Malvasia Bianca
2% Chardonnay



VINEYARD

Early Mountain Vineyard
Silver Creek Vineyard
Batesville Vineyard
Grapelawn Vineyard
Capstone Vineyard

AGING

Fermented and aged in barrel,
a mix of neutral and stainless
steel.

CELLARING

This wine is intended to
drink now, but we also love
it with a bit of age. With
proper cellaring, this wine
is expected to drink well
for the next three to five
years.

TECHNICAL

Cases produced: 1,100
Bottled: 16 May, 2023
Yeast: Ambient & Cultured
Alcohol: 12.3%

pH: 3.32
TA: 7.2 g/L
RS: 1.82 g/L