

Quaker Run Chardonnay

EARLY MOUNTAIN

2021

WINE DESCRIPTION

This wine is marked by its long fermentation and extended lees contact with the sort of autolytic yeast/bread character expected from Champagne and the roundness and texture that one might see from a full malo Chardonnay. The wine retains a balanced acidity but leans more towards the textural side, with a slight phenolic touch. The Quaker Run Chardonnay is typically highlighted by distinctive lemon curd and white clover attributes that are very present in this vintage, complemented by white stone fruits, toasted shortbread, allspice, and wet stone.

WINEMAKER NOTE

In 2015, we realized this was a special parcel within the Chardonnay block at Quaker Run. I vividly remember how the fruit showed itself differently (when holding the berry up to the sun, you could see right through and how deep brown the seeds were); it was asking to be its own wine. In subsequent vintages, we took the approach that we would bottle this parcel separately, and from pruning on through fermentation, it was treated holistically with this goal in mind - this meant precision in the vineyard and patience in the cellar. Due to our reliance on ambient yeast for the fermentation and the ripeness of the grapes, the wine fermented for four months and continued to rest on its lees until January of 2023, when it was bottled. It is fermented in two-year-old, 500L, northern European oak, with the goal that the oak tannin provides support but is never the leading force in the wine.

WINEMAKER

Maya Hood White

IN THE VINEYARD

In the lively spirit of Virginia, 2021 was an exciting vintage for Early Mountain. It very much reflects the impact of the 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.

COMPOSITION

100% Chardonnay



VINEYARD

Quaker Run Vineyard

AGING

12 months on lees in 500L barrels with light and medium toasts, and an additional 5 months on the lees in stainless steel before bottling.

CELLARING

This wine is young and vibrant now, but with proper cellaring, will drink well in five to fifteen years.

TECHNICAL

Cases produced: 90
Bottled: 17 February, 2023
Yeast: Ambient
Alcohol: 12.9%

pH: 3.39
TA: 5.2 g/L
RS: 1.4 g/L