

Petit Manseng

EARLY MOUNTAIN

2022

WINE DESCRIPTION

Exceptionally layered, this dry Petit Manseng showcases a dynamic and harmonious blend of flavors and textures. Notes of grilled pineapple, ripe stone fruits, bright lemon curd, and hints of dried fruits are balanced with a subtle undertone of brioche and baking spice. With almost full malolactic fermentation, and long lees aging there is notable density supporting the lively acidity. Petit Manseng embodies the essence of our winemaking philosophy – a dedication to minimal intervention and embracing techniques to best highlight our unique vineyard sites. This vintage reflects our unwavering pursuit of quality and our ongoing mission to elevate Petit Manseng as a benchmark of excellence on the world stage.

WINEMAKER NOTE

More than any other wine, our dry Petit Manseng represents our wine-growing philosophy at Early Mountain - constantly learning and adapting our techniques to meet our sites. Sometimes, Petit Manseng's acidity seems exceptionally high. Still, we have begun to utilize techniques, such as long lees contact, malolactic fermentation, etc. to mitigate and balance the acid while making a dry wine. Fermented in primarily large format barrels (500L to 1000L), the long, very slow, ambient fermentation gives ample contact with the lees, and the addition of our "perpetual lees" barrel (still going since 2017) adds richness and a brioche undertone. In 2021, we leaned into co-fermenting multiple passes in our vineyard blocks to create layered aromatics and textural attributes, and we utilized Petit Manseng from sites throughout the state.

WINEMAKER

Maya Hood White

IN THE VINEYARD

2022 was an eventful vintage for Early Mountain, with climatic events varying significantly from site to site.

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

98% Petit Manseng
2% Sauvignon Blanc

VINEYARD

Early Mountain Vineyard
Northgate Vineyard
Red Barn Vineyard

AGING

Fermented and aged in primarily large format barrels, 15% new European oak, and moved to stainless steel after 12 months. Fourteen months on lees.

CELLARING

This wine is delicious now, but with proper cellaring, will drink well in five to ten years.

TECHNICAL

Cases produced: 920
Bottled: 11 December, 2023
Yeast: Ambient
Alcohol: 13.9%

pH: 3.22
TA: 7.5 g/L
RS: 2.03 g/L