

# Petit Manseng

EARLY MOUNTAIN

2021

## WINE DESCRIPTION

This is a wine of texture, structure, intensity, and extreme personality. Petit Manseng is the perfect winter white wine and, dare we say, the red wine drinker's white. The variety is known for its tropical and semi-aromatic attributes, and this wine is no different; leading with aromas of grilled pineapple, preserved lemon, and caramelized apples, the wine moves to more savory, autolytic, characteristics of pastry, tarragon and stone fruits. With almost full malolactic fermentation and long lees aging, there is notable density supporting the bright acidity. This Petit Manseng comes across as very weighty and has exceptional length. This wine is a bold statement of our dedication to elevating Petit Manseng, positioning it as a standout varietal in Virginia's wine landscape.

## 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

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

98% Petit Manseng  
2% Sauvignon Blanc



## VINEYARD

Early Mountain Vineyard  
Castalia Vineyard  
Mt. Juliet Vineyard  
Northgate 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: 800  
Bottled: 18 January, 2023  
Yeast: Ambient  
Alcohol: 13.9%

pH: 3.25  
TA: 7.5 g/L  
RS: 2.6 g/L