

# Brut Sparkling

EARLY MOUNTAIN

NV

## WINE DESCRIPTION

Our Méthode Traditionnelle sparkling blanc de blancs, aged for 32 months on tirage, is a celebration of both tradition and texture. This Brut Sparkling wine is a fresh, crisp, and delightful expression of our craftsmanship. Each sip reveals a symphony of flavors: the richness of toasted brioche perfectly complements the crispness of green apple and Meyer lemon, with a subtle undercurrent of hazelnut adding depth and complexity.

Crafted with dedication in the traditional method, this wine embodies the spirit of celebration. Its extended in-bottle aging imparts exquisite notes of toast and biscuits, while the vibrant flavors of green apple, white peach, and hazelnut make it a versatile companion for any celebratory occasion.

## WINEMAKER NOTE

The majority of this base comes from 2020, with a small portion of over-vintaging wine dating back to 2017. Our Brut began as a labor of love. We have several small parcels of Chardonnay at Early Mountain that we began to pick for sparkling in 2017, due to their location in a cooler part of the vineyard, which allows those parcels to maintain greater acidity. Chardonnay for the Brut sparkling is the first fruit we always bring in from each vintage. In 2019, we began to co-ferment a portion of Pinot Gris with some of the Chardonnay, lending a unique textural balance to the base wine. The base is fermented in 70% stainless and 30% in neutral oak and as with many traditional sparkling wines, the base is non-vintage, which allows us to blend in some wine intentionally held back from previous vintages, which sees further aging in barrel. Once bottled, this wine spends thirty one months on lees, bringing distinctive autolytic character development. The lees contact pushes this wine towards a more brioche and confectionary territory, yet it still maintains its fresh, citrus driven attributes.

## 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 bloom-time, 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

**75% Chardonnay**  
**25% Pinot Gris**



## VINEYARD

Early Mountain Vineyard  
Quaker Run Vineyard

## AGING

Fermented in 70% stainless and 30% in neutral oak. Thirty-one months on tirage. No dosage.

## CELLARING

This wine is intended to drink soon after release, but will continue to drink well for the next five to eight years.

## TECHNICAL

Cases produced: 500  
Lees Aging: 32 Months  
Disgorge Date: Dec, 2023  
Yeast: Ambient  
Alcohol: 12%

pH: 3.23  
TA: 7.1 g/L  
Dosage: 0 g/L