



2021 ALBARIÑO

Bright | Clean | Lively

Mouthwatering and pleasing, made for delightful drinking.

Aging: 5 months – Stainless Steel

Wine Composition: 100% Albariño

Case Production: 120

Alcohol: 12.56%

Nose

Presenting a desirable freshness backed by a bouquet of pleasing aromas: pear, honeysuckle, nectarine, lemon zest, and subtle grassy notes.

Palate

Classically clean in style with bright acidity, mouthwatering tartness, and fresh minerality, you'll enjoy flavors of yellow peach, lime, tangerine, and pops of grapefruit.

Extra clean, extra crisp, extra easy

Pairings

Bring a bottle onto the sand and pop it open oceanside. Its sharp acidity begs for fish tacos and salsa verde or a crisp Caesar salad topped with salty anchovies. Cheese choices should include sharp feta or savory burrata. Although lovely when young, don't overlook this wine's potential to age and evolve over the next five years.



Petit Manseng

2022

EARLY MOUNTAIN

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. In early spring, we experienced a few frost events, escaping significant fruit damage. Throughout spring and into summer, we saw typical showers, which 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

98% Petit Manseng
2% Sauvignon Blanc

VINEYARD

Early Mountain Block 11
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



This 100% Viognier wine is fermented in stainless steel making it light and refreshing. With this wine you will get notes of pineapple and pear on the palate while giving notes of floral and banana on the nose.

Pairings: Lemon Garlic Scallops, Blackened Tilapia, Cobb Salad, Cucumber Sandwiches, Chicken Piccata, Oyster Rockefeller, Thai Lettuce Wraps, Black Bean Hummus, Guacamole, or Lemon Ricotta Cookies

Body: Medium
Acidity: Medium
Sweetness: Off Dry
Tannin: Low
Region: Stafford
Virginia, USA



King Family VINEYARDS

CABERNET FRANC

AVA: Monticello

VINEYARD: King Family Vineyards

VARIETY: 100% Cabernet Franc

ABV: 12.2% | RS: 0.1% | pH: 3.8 | TA: 5



WINEMAKING

Our single variety Cabernet Franc is harvested earlier than that used in our Meritage blend in order to achieve a lighter wine style. A short maceration takes place after fermentation, extracting delicate tannins and color. Aging occurs in 500 liter French oak puncheons and concrete tanks for nine months. Approximately one fifth of the oak used is new.

TASTING NOTE

A bright nose of black cherry and strawberry is accented on the palate with notes of dried tea leaves, white pepper, and musk. Enjoy now or age for three to five years.



VERITAS



2022 PETIT VERDOT

The 2022 Vintage of Petit Verdot presents a complex yet subtle bouquet of flowers and sage encompassing a core of dark blackberry, blackcurrant, and plum that finishes with sweet tobacco. The wine is perfectly balanced with intense and concentrated fruit flavors, the result of extended three-week maceration on the skins before being gently pressed off in November of 2022. It was aged for 16 months in 80% new French oak and 20% two-year French Oak barrels undergoing only three rackings in that time (one rack after ML, one for blending, and one into tank to bottle). Petit Verdot in our experience, rejoices in new French oak that adds to the complexity and integration of the smooth and assertive tannins that fill the palate, lingering into the long and sumptuous finish.

SIGHT:	<i>Deep purple red</i>
AROMA:	<i>Intense aromas of dark berries and violets followed by blackberries, currants, black pepper and toasted vanilla bean.</i>
FLAVORS:	<i>Ripe blackberry, plum, mocha, spice, and coffee.</i>
COMPOSITION:	<i>85% Petit Verdot, 15% Merlot</i>
APPELLATION:	<i>Monticello AVA</i>
TIME IN OAK:	<i>16 Months</i>
TYPE OF OAK:	<i>100% French Oak (80% new oak, 20% two-year)</i>
ALCOHOL:	<i>13.3%</i>
PRODUCED:	<i>241 cases</i>
RELEASED:	<i>June 2024</i>

PARADISE SPRINGS WINERY

TANNAT

2019



TECHNICAL DATA

pH: 3.69

Acid: 7.6 g/l

Alcohol: 13.8%

GRAPE SOURCES

100% Tannat sourced entirely from Williams Gap Vineyard

HARVEST DATES

September 18, 2019

APPELLATION

Loudoun County

WINEMAKING DATA

The grapes were destemmed into fermentation bins and allowed to cold soak for one day to help with color extraction. The bins were then immediately heated in a hot room to allow us to inoculate the must with BM 45 and BM 4X4 yeast. Fermentation lasted 14 days and then the wine stayed on its skin for three more days of post-fermentation maceration to help with tannin extraction. It was pressed off to settle for two days until it was moved into barrels. The wine aged 22 months in one-year American oak from Berthomieu cooperage and new French oak from Ermitage cooperage. 2019 Tannat was bottled on August 10, 2021.

WINEMAKER NOTES

Tannat is a heartier grape with high acidity and abundant tannins, usually used as a blending grape but has also found a home at a lot of wineries as a varietal wine. Its abundant tannins and acidity are key factors that allow this wine to age for a long time and hold onto its fruitier notes. Tannat pairs extremely well with meaty dishes or game. Strong aromas of blackberries and a spicier note lead into the same flavor of blackberries on the palate, along with plums, black currants and dark chocolate, leading the way to great structure and a full body that finishes really smooth with a spicy note.

VINTAGE NOTES

The beginning of the 2019 growing season started to mimic the start of the 2018 season. Bud break started as normal, and a semi wet start as vegetation started pushing out. Things soon changed as the season progressed with a much drier summer and intermittent heat waves in late July and August that accelerated the beginning of the harvest season by about two weeks. The white grapes were brought in rapidly before too much acid was lost to maintain good balance in those wines. Once the red grapes were harvested, the weather cooled to reflect a typical season. The cooler nights allowed most red grapes to retain good acidity with the high brix from the early season heat wave. Overall, the 2019 vintage will be remembered as a better than average for Virginia and one of the best of that decade.

BARBOURSVILLE *Vineyards*

Nebbiolo Reserve 2020

The pre-eminent wine of Italy, and possibly of all red wine, Nebbiolo has distinguished itself as one of our leading varietals since our first vintage, 1998. Our style is inspired by Barbaresco in cultivation and aging, and the wine unfolds in bottle at the stately pace for which it is so greatly appreciated by connoisseurs, for the most savory pairings of meats and game.



Vinification

VINTAGE FACTORS

Cellar life 15 yrs

A unique and most challenging growing season, beginning with 8 nights of Spring frosts that reduced the yields. A wet late Spring, a record cold June followed by a very dry period in July, when we almost had to irrigate. Mid-Summer was a rollercoaster of rains followed by sunshine. At last we enjoyed a dry end of September for harvest. All white varietals show great aromatics, very fresh acidity, and medium structure. Our most reliable parcels of Nebbiolo, Cabernet Franc, Merlot and Petit Verdot rewarded our dedication with very elegant and age-worthy wines.

FERMENTATION

7-9 days on the skins in stainless steel

MACERATION

10-15 days

COMPOSITION

100% Nebbiolo

AGING

12 months, French oak barriques, new 30%, used 70%

ANALYSIS

Alcohol, 13.5%
Residual Sugars, 0.1%
Total Acidity, 0.58%

AWARDS

We are pleased to share a summary of the latest awards won by this prestigious wine.



2023
Platinum, 94
Points

VINTAGE
2020

CONTEST
Sommelier International Wine Competition



2023
94 Points Best from
2027

VINTAGE
2020

CONTEST
Jamessuckling.com