

## 2022 LINDE N VINEYARDS WABI SABI

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### STYLE

Wabi Sabi is a Japanese aesthetic that reveres the “imperfect, impermanent, and incomplete”. This reflects our philosophy behind the wine. It is a blend that is made without a plan. Unusual for Linden. Decisions are made throughout elevage (aging) as we become familiar with the personality of each lot.

The 2022 blend is unusual because of the inclusion of Sauvignon Blanc. It has fresh aromas of candied ginger and orange peel. The palate is full, warm and fruit driven. The finish is perky and vibrant.

### FOOD PAIRINGS

Hardscrabble Vineyard is on top of the Blue Ridge at 1,300 to 1,400 feet with an eastern to southern slope. Vines are from nearly 40 years old (Vidal) to 10 years (Sauvignon Blanc). Linden’s experimental plantings were included in the blend. VSP training systems and high density spacing.

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### VINTAGE

The weather of vintage 2022 initially challenged winegrowers with climate change influenced inconsistency. However a key stretch of September sun and low humidity ultimately ripened some impressive grapes.

April bud break was early. Four inches of snow fell after Chardonnay had budded. Frost events on April 20 and then again on April 28 were just a degree or two warmer than would damage the tender shoots. “By the skin of our teeth” the crop survived. May was warm and wet encouraging rapid vine development. June flowering occurred under ideal conditions resulting in very large clusters. Frequent thunderstorms in mid-summer encouraged vine vigor and a large potential crop that would need to be judiciously thinned.

Hail in late July did minor damage to exposed clusters. Fortunately we had significantly reduced leaf pulling severity just for this reason: the leaves would act as umbrellas to shield the clusters from hailstones.

Veraison was late and in some cases uneven. We started to dry out in late August, but then on and off rains in early September delayed the beginning of harvest. Harvest started with Sauvignon Blanc which required judicious sorting as rot had set in from early September rains. September then provided us with an impressive streak of cool, sunny breezy weather: a perfect ripening window. Hardscrabble Sauvignon Blanc was picked on September 9 and 15. Vidal was picked on September 26.

## WINEMAKING

Chilled grapes were sorted, crushed and pressed. The settled juice was barrel fermented warm (70's F) in old, neutral French oak. No malolactic fermentation. Aged sur lie in barrel for 10 months. Bottled in August 2023. 1,699 bottles produced. This wine will improve in the bottle for several years past vintage. Alcohol 13.5%.

Vidal Blanc (76%): One of France's illegal grapes (now banned in France from planting). Cuttings were smuggled into the US after World War II. The vines at Linden's Hardscrabble vineyard were planted in the 1980's and 1990's. Vidal Blanc is the foundation for the texture and structure of Wabi Sabi.

Sauvignon Blanc (23%): Sauvignon Blanc adds fresh acidity and aromatics. In 2022 the grapes were infected with botrytis (noble rot) which gives an exotic profile to the wine.

Experimental varieties (1%): What the hell, it is Wabi Sabi. Aligoté, Scheurebe, Grüner Veltliner, Fiano, and Hárslevelű.