



BLACK ANKLE

vineyards

2024 PIEDMONT

WINE PROFILE:

This white blend reflects the beauty and character of the Piedmont Plateau. The grapes for Piedmont were picked slightly later so they'd be slightly riper, giving the final wine a fuller fruit profile while maintaining balance. You may find notes of orange blossom, peaches, a variety of citrus fruits and a face full of flowers on the finish! Serve this cool, not ice cold in order to preserve its beautiful aromatics.

ABOUT THE VINTAGE/GROWING SEASON:

Winter was great, spring was beautiful, and we missed all of the frost. We got a big drought early in the season (we usually like a small drought if we can be picky about it). Our older vines struggled through the drought, resulting in a lower yield for those guys. We went 20 years without fertilizing these vines, and after the droughts in 2023 and 2024, we decided to start adding compost to our older vines to help give them that needed boost. Our younger vines at Live Edge, Tortuga, and Black Ankle embraced the drought and showed us fantastic fruit. The harvest started out dry, and actually resulted in the most beautiful white wines we've seen to date. The reds from Merlot all the way through to Cabernet Franc were excellent, and right when we were ready to pick Cabernet Sauvignon, we got 8 straight days of rain thanks to the remnants of a hurricane down south. Thanks to expertise from our vineyard crew, we were able to harvest almost everything before the rain, and when we sat down at the blending table, we counted our blessings as we were able to blend some fantastic wines.

WINEMAKING NOTES:

Estate-grown and sustainably farmed on our 146 acres, our grapes are tended by hand throughout the growing season and are harvested by hand in the fall. After an overnight rest in the cool winery, the white wine grapes are sorted, destemmed, and gently pressed before being vinified. As with all of our wines, we used natural yeasts. Once fermentation was complete, the wine aged in barrel until bottling.

VARIETAL:

34% Albarino,
26% Gruner Veltliner,
20% Chardonnay, 15% Viognier,
5% Muscat

ABV: 13.2%

HARVESTED:

August 24-30

BOTTLED: Spring 2025

CASES: 225

VINES PER ACRE: 1895

ÉLEVAGE:

Fermented and aged 8 months
in oak barrels

GEOLOGY:

Decomposing Slate laced
with veins of quartz

WINEMAKERS:

Ed Boyce & Sarah O'Herron



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