

## Linden Vineyards - Linden, Virginia

The land that was to become Linden Vineyards was a long-abandoned apple orchard. Owner and winegrower Jim Law and his family purchased the 76 acres in 1983 after several years of looking for vineyard land with high elevations and east facing slopes. After clearing trees, they planted the first eight acres in 1985. The winery building was finished in time for the harvest of 1987, Linden's first commercial vintage. Linden is best known for single vineyard bottlings of Chardonnay, Sauvignon Blanc, and Bordeaux variety red blends. All Linden wines have a distinct style: they are concentrated, mineral, and refreshing rather than fruit driven, and often require significant aging to reach their full potential. All the grapes are grown on three sites: Hardscrabble, Avenius, and Boisseau. Avenius is named after General Manager and winegrower, Shari Avenius, and Boisseau is named after winegrower Richard Boisseau; both individuals own their respective vineyards. Jonathan Weber is Linden's winemaker and has been at the site since 2010, when he started an apprenticeship and eventually stayed on as cellarmaster. At Linden, winegrowing and place take priority, and the goal is to best express each vineyard site in the glass.

*Our job as winegrowers is to express the forces of earth, weather, and vine in the glass. We farm three distinct vineyard sites with the goal of patiently unveiling their individual personalities. Agriculture as art. Our cellar practices are simple and traditional so as to allow the vineyard to speak. Linden's wines are restrained, intuitive, and harmonious. This is also who we are. —Jim Law*

## Avenius Sauvignon Blanc 2020

Retail: \$37.95 | Sale: \$34.16

The focus of making Avenius Sauvignon Blanc is to showcase textural density and complexity that comes from the Avenius site. Aged on lees for 10 months and bottled in August 2021.

*Aromas of ripe mango and orange zest, and texturally dense with notes of grapefruit and a concentrated mineral acidity.*

**100% Sauvignon Blanc**

## Village Chardonnay 2018

Retail: \$29.95 | Sale: \$26.96

Barrel fermented in neutral French oak with no malolactic fermentation. Aged sur lie in barrel for 10 months.

*Fresh and light with floral aromas and an ethereal balance on the palate.*

**100% Chardonnay**

## Claret 2020

Retail: \$34.95 | Sale: \$31.46

Aged for 12 months in older French oak barrels.

*Aromas of crunchy red fruits and spring garden herbs. It is medium bodied with a sappy freshness and a quaffable graceful finish.*

**50% Cabernet Sauvignon, 30% Merlot, 16% Cabernet Franc, 4% Petit Verdot**

