



Michael Shaps

2022

SAUVIGNON BLANC
MONTICELLO

Varieties

90% Sauvignon Blanc
10% Riesling

AVA

Monticello

Vineyards

90% Honah Lee
10% Shenandoah Vineyards

Harvest Date

September 18, 2022

Fermentation & Aging

Stainless steel fermenters
100% Stainless steel tanks

Technical Data

Brix at Harvest: 22

pH: 3.29

TA: 6.9 grams/L

Alc: 11.7%

RS: 0.04%

Bottled: March 1, 2023

Cases Produced: 88

VINEYARD NOTES

Almost all of the fruit sourced for this wine this year comes from Honah Lee in Gordonsville, VA. Located within the Monticello AVA, Honah Lee is situated on a southeastern facing slope at an elevation of 1000 ft. The Davidson Clay that makes up the majority of the soil is perfect for varieties like sauvignon blanc.

WINEMAKING NOTES

All of the fruit for this wine is hand-harvested and transferred to our winery for cooling prior to pressing. The juice is cold soaked on the skins for 8-12 hours to maximize the fruit character. It is crushed, soaked, and then pressed cold and anaerobically to preserve freshness. Stainless steel fermentation at low temperatures also promotes fruit aromas and brightness.

WINEMAKER'S NOTES

In 2017 Michael made a small batch of Sauvignon Blanc for his Wine Club members, and that same style has been carried over to our 2022 vintage. The addition of Riesling adds a floral quality to the aromatics, and stone fruit to the palate. Fermented dry in stainless steel tanks, this wine—while subtle when young—shows its varietal character both aromatically and texturally with some bottle age.