



Michael Shaps

2022 WILD MEADOW VINEYARD
CHARDONNAY
VIRGINIA

Variety

100% Chardonnay

AVA

Virginia

Vineyard

Wild Meadow Vineyard in
Purcellville, VA

Harvest Date

September 14, 2022

Fermentation & Aging

Barrel fermented:

50% in new French oak
50% in neutral French oak

aged 11 months

Technical Data

pH: 3.31

TA: 5.85 grams/L

Alc: 13.7%

RS: 0.1%

Bottled: February 28, 2023

Cases Produced: 141

VINEYARD NOTES

Wild Meadow Vineyard has been highly acclaimed as one of the best chardonnay sites in the state. The combination of a light loam soil and an east facing slope, with a long, cool ripening period mid to late September, has consistently provided well-balanced fruit throughout the years.

WINEMAKING NOTES

Michael chooses a traditional winemaking approach for his chardonnay—the same process that he uses in Burgundy. The chardonnay is whole cluster pressed and separated by press fractions. After settling, the juice is transferred to oak for fermentation, of which 50% is new. The chardonnay is fermented without the addition of yeast, relying on the ambient yeast in our cool cellar to make this wine. This process allows for a slow transformation from juice to wine, allowing some of the volatile fruit esters to remain in the wine. This fermentation style can take several months before all of the sugar is converted into alcohol. During this period, we aggressively stir the lees back into the wine to help build volume and structure (a process called *batonnage* in French). Malolactic fermentation occurs naturally, continuing for several months, and finally finishing the following summer.

WINEMAKER'S NOTES

In 2007 Michael discovered the five-acre Wild Meadow Vineyard site and realized after the first vintage the amazing potential it had. Using the same techniques and approach to this chardonnay as he does at his winery in Meursault, this chardonnay expresses the elegance and complexity that is often associated with his Burgundian wines. The 2022 Chardonnay is a combination of ideal fruit quality from this special site, a slow non-inoculated fermentation and prolonged malolactic fermentation with heavy lees contact. The result has yielded a complete wine that will age well for 5-7 years.



Varieties

50% Tannat
33% Merlot
17% Malbec

AVA

Monticello

Vineyards

100% Honah Lee

Harvest Dates

September 2021

Fermentation & Aging

Stainless fermenters
barrel aged 18 months

66% new French oak
34% neutral French oak

Technical Data

pH: 3.7
TA: 7.2 grams/L
Alc: 13.7%
RS: 0.00%
Bottled: August 14, 2023

Cases Produced: 201

VINEYARD NOTES

All of the fruit sourced for the 2021 L. Scott is from Honah Lee located in Gordonsville, VA within the Monticello AVA. The vineyard is at an elevation of 1000ft and is made up mostly of Davidson Clay which is well draining soil. The southeast exposure offers great sunlight to help achieve maximum ripeness.

WINEMAKING NOTES

For this blend, 15% of the grapes were whole cluster pressed. The rest of the grapes were de-stemmed, lightly crushed, and then cold soaked for five to seven days for added extraction before the fermentation process. The fermentation occurred in stainless steel fermenters using native yeast. We do not use any commercial yeast strain, but rather create a starter from its own juice during the cold maceration process. Following traditional winemaking methods, two pump-overs occurred daily in order to move the juice over the skins and seeds, which creates a bolder wine. After about two weeks, the must (grape juice, skins, and seeds together) is pressed and aged for 18 months in oak barrels, 66% of which are New French oak.

WINEMAKER'S NOTES

Michael created this proprietary red blend to honor his oldest brother, Scott, who lost a ten-year battle with ALS. Ten percent of each bottle sale is donated to Project ALS. Michael chose this blend of tannat, merlot, and malbec because while the tannat is heavily tannic, the merlot provides a mid-palate softness and depth. The malbec adds bright red fruit and fresh acidity. This wine is well structured and concentrated and will evolve over the next 7-10 years. Serve with heartier meats and game.



Varieties

63% Tannat
25% Merlot
12% Malbec

AVA

Monticello

Vineyards

63% Honah Lee
25% Rougemont
12% Wild Meadow

Harvest Dates

September 2017

Fermentation & Aging

Stainless fermenters
barrel aged 22 months

88% New French oak
12% Neutral French oak

Technical Data

pH: 3.7
TA: 7.2 grams/L
Alc: 13.7%
RS: 0.04%
Bottled: August 14, 2019
Cases Produced: 201

VINEYARD NOTES

The majority of the fruit sourced for the 2017 L. Scott is from Honah Lee located in Gordonsville, VA within the Monticello AVA. The vineyard is at an elevation of 1000ft and is made up mostly of Davidson Clay which is well draining soil. The southeast exposure offers great sunlight to help achieve maximum ripeness.

WINEMAKING NOTES

For this blend, the grapes were de-stemmed, lightly crushed, and then cold soaked for five days for added extraction before the fermentation process. The fermentation occurred in stainless steel fermenters using native yeast. We do not use any commercial yeast strain, but rather create a starter from its own juice during the cold maceration process. Following traditional winemaking methods, two pump-overs occurred daily in order to move the juice over the skins and seeds, which creates a bolder wine. After about two weeks, the must (grape juice, skins, and seeds together) is pressed and aged for 22 months in oak barrels, 88% of which are New French oak.

WINEMAKER'S NOTES

Michael created this proprietary red blend to honor his oldest brother, Scott, who lost a ten-year battle with ALS. Ten percent of each bottle sale is donated to Project ALS. Michael chose this blend of tannat, merlot, and malbec because while the tannat is heavily tannic, the merlot provides a mid-palate softness and depth. The malbec adds bright red fruit and fresh acidity. This wine is well structured and concentrated and will evolve over the next 7-10 years. Serve with heartier meats and game.



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2021
PETIT MANSENG
MONTICELLO

Variety

93% Petit Manseng
7% Roussanne

AVA

Monticello

Vineyards

100% Honah Lee

Harvest Dates

Sept. 2021

Fermentation & Aging

Barrel fermentation

40% New French oak
60% Neutral French oak

aged 16 months

Technical Data

Brix at Harvest: 25

pH: 3.34

TA: 7.5 grams/L

Alc: 14.7%

RS: 0.094%

Bottled: January 31, 2023

Cases Produced: 368

VINEYARD NOTES

All of the fruit sourced for this wine 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 petit manseng.

WINEMAKING NOTES

All of the petit manseng is hand harvested and transferred to the winery for cooling prior to de-stemming and crushing. A 12-hour cold soak prior to pressing helps increase aromatics and builds mouth feel. After pressing and settling, the wine is transferred to French oak barrels of which 40% is new oak. The barrel fermentation is a combination of non-inoculated barrels along with some commercial strains of yeast. This wine does not go through malolactic fermentation, but does remain on gross lees with continual battonage (stirring of the lees) until racking and bottling the following summer.

WINEMAKERS NOTES

In the Jurançon region of France where it originates from, the grape is more acidic so it is mainly used to create sweeter wines or dessert wines, which balances nicely with the acidity. However, Michael has been making his in a dry style. The grape is up-and-coming in Charlottesville and more wineries are creating a dry Petit Manseng as it ripens here with less acidity. This wine is our heaviest white and is structured like a Chardonnay. It transmits a grilled flavor, hinting of grilled pineapple and mango. It is very aromatic, with a bright, tropical and pleasant acid on the finish that balances out the up front weight. Pairs well with heavy shellfish and chicken dishes.