



Michael Shaps

2017

CABERNET FRANC

MONTICELLO

Varietals

100% Cabernet Franc

AVA

Monticello

Vineyards

Rougemont 67%

Carter Mountain 33%

Harvest Dates

September 23, 27, & 28, 2017

Fermentation & Aging

Stainless fermenters

and barrel aged

52% new French Oak,

aged 22 months

Technical Data

Brix at Harvest: 24.7-26.0

pH: 3.55

TA: 6.6 grams/L

Alc: 13.5%

RS: 0.07%

Bottled: August 13, 2019

Cases Produced: 529

VINEYARD NOTES

The majority of this fruit came from Rougemont farm in Keswick, a vineyard with a hot southeastern facing slope on deep Davidson clay soils. Carter Mountain fruit has been a part of this blend for the past 10 years and is grown at 1000 feet on a southwestern slope with lighter clay/loam soils. Both cabernet francs benefited from ample sunlight on the fruit zone through leaf removal and crop thinning post veraison (the onset of ripening) to help reduce any under-ripe clusters from being included at harvest. The 2017 vintage was an above average yield with a dry growing condition.

WINEMAKING NOTES

All of our cabernet franc is hand harvested and transferred to the winery for cooling prior to de-stemming without crushing. 20% whole berry return is added to the tank to help bring out a brighter fruit component. A 48-hour cold maceration prior to fermentation helps build mouth feel and color. No commercial yeast strains are used, as we prefer to create a starter from its own juice during the cold maceration process. We conduct pump-overs twice daily throughout fermentation; after it's complete we continue to extend the maceration for several weeks with daily pump-overs.

After pressing and settling, the wine is transferred to French oak barrels, of which 52% are new oak. Malolactic fermentation occurs during barrel aging. After the malolactic is complete the wine is racked and aged for a total of 22 months before being bottled unfiltered.

WINEMAKER'S NOTES

Cabernet franc has been one of Michael's favorite varieties to make because of its unique expression and style that represents the variety and Virginia well. Cabernet franc is resistant to Virginia's humid conditions and ripens well on the deep clay soils. It is a varietal that is quite malleable and depending on the growing season can be a more medium weight wine, or can show more structure and weight in warm vintages. The 2017 is an example of a medium weight style that has nice red fruit notes, gentle tannins and substantial length. Very approachable now. This wine pairs well with a wide variety of cuisine.