



Michael Shaps

2018

Méthode

VIRGINIA

Variety

100% Riesling

AVA

Virginia

Vineyards

100% Shenandoah

Harvest Dates

September 2018

Fermentation & Aging

Barrel fermented

Aged 9 months:

100% neutral French Oak

Technical Data

pH: 3.17

TA: 9.83 grams/L

Alc: 10.4%

RS: 0.029%

Bottled: May14, 2019

VINEYARD NOTES

All of the fruit in this wine is sourced from our vineyard in Shenandoah. The vineyard sits mostly on limestone, which is well draining and helps acidic varieties like riesling thrive. Positioned up against the Blue Ridge Mountains, Shenandoah often receives less rainfall than most sites farther east. This helps add depth of the flavor of the grapes by forcing the vine to concentrate its energy on the clusters.

WINEMAKING NOTES

As noted in the name of this wine, Methode is made in the traditional method of undergoing a second fermentation in the bottle itself. This means that a combination of yeast, sugar, and wine are added to still wine already in the bottle, and then left to ferment a second time, which is what is responsible for the carbonation. The process is important to add complexity as well as flavors of brioche, toast, and bread dough.

WINEMAKERS NOTES

This wine was made in the *méthode traditionnelle*, a labor intensive process where wine undergoes a secondary fermentation in the bottle, creating bubbles. This particular vintage is 100% Riesling, and was barrel fermented in older French oak. The use of Riesling adds intense aromatics of lime, white flowers, and spice. It has elevated acidity and a fine mousse, making for a wonderful combination of rich mouth feel and crisp tartness. The wine finishes with notes of vanilla and toast from the in-bottle secondary fermentation. Pairs well with most foods, but especially brie and strawberries.