



Michael Shaps

2017
PETIT MANSENG
MONTICELLO

Varietal

89% Petit Manseng
11% Roussanne

AVA

Monticello

Vineyards

Rougemont 64%
Honah Lee 36%

Harvest Dates

August 29, 2017
September 1 and 11, 2017

Fermentation & Aging

Barrel fermented
30% new French Oak,
aged 9 months

Technical Data

Brix at Harvest: 24.9-25.9
pH: 3.26
TA: 7.1 grams/L
Alc: 14.4%
RS: 0.34%
Bottled: June 13, 2018
Cases Produced: 570

VINEYARD NOTES

The two vineyard sites, Honah Lee and Rougemont, are located 13 miles apart on the foothills of the Southwest mountains. Both have similar soil compositions of Davidson Clay. Honah Lee vineyard was planted in 1998, while Rougemont was planted in 2014. Both sites sit at almost the same elevation of about 800 feet. The Honah Lee site faces East while Rougemont faces Southeast. Both were grown on a modified ballerina trellis system to help manage the naturally vigorous soil. Both vineyards were cropped at 4 tons per acre. The 2017 vintage was hot and dry with an above average yield.

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 build mouth feel. After pressing and settling, the wine is transferred to French oak barrels of which 30% 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 most years we blend in a small amount of roussanne that grows directly next to our petit manseng. In 2017, the acidity in the petit manseng was a bit overwhelming, so we added roussanne to help round out and soften the palate, resulting in a more balanced and expansive wine.

This is a “big white” that expresses a beautiful aromatic complexity of grilled pineapple notes, apricots and peaches. The barrel notes are well integrated and add good balance to the bright acidity. This wine is built to age and will continue to express itself for 5-7 years after bottling.