



Michael Shaps

2018
PETIT MANSENG
MONTICELLO

Variety

100% Petit Manseng

AVA

Monticello

Vineyards

90% Honah Lee

10% Clovergreen

Harvest Dates

Sept. 2016, 2017, and 2018

Fermentation & Aging

Barrel fermented

38% new French Oak

62% neutral French Oak

aged 9 months

Technical Data

Brix at Harvest: 25-25.9

pH: 3.33

TA: 7.4 grams/L

Alc: 13.4%

RS: 0.321%

Bottled: August 7, 2019

Cases Produced: 323

VINEYARD NOTES

Most 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. 2018 was a rainy growing season, so the well drained soil at this site helped the fruit maintain their bright, tropical notes.

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 38% 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.