



Michael Shaps

2017
PUISSANCE
CABERNET SAUVIGNON
MONTICELLO

Varieties

94.5% Cabernet Sauvignon
5.6% Cabernet Franc

AVA

Monticello

Vineyard

94.9% Carter's Mt.
5.6% Rougemont

Harvest Date

September 18, 2017

Fermentation & Aging

Stainless steel fermenters
and barrel aged 34 months:

50% in new French Oak
50% in neutral French Oak

Technical Data

Brix at Harvest: 22.5
pH: 3.7
TA: 8.2 grams/L
Alc: 16%
RS: 0.1%

Bottled: Decemeber 15, 2020

Cases Produced: 51

VINEYARD NOTES

The majority of the fruit sourced for the Puissance comes from Carter's Mountain located within the Monticello AVA. The vineyard site is at an elevation of 1000 ft, and is planted on a southeastern facing slope. The vineyard crew engages in vigorous canopy management to make sure the grapes are well exposed to enough sunlight to achieve optimal ripeness. The remainder is sourced from Rougemont, also within the Monticello AVA.

WINEMAKING NOTES

Puissance was produced by including a special technique known as *apassimento* in Italian. The process involves air drying some of the grapes in our tobacco barn to achieve a higher concentration of sugar to water, giving the juice a richness that comes through in the finished product. The rest of the juice is fermented in stainless steel vats, and aged in a combination of new and neutral French oak barrels for 34 months.

WINEMAKER'S NOTES

In 2017 we produced two barrels of this Cabernet Sauvignon made in a partial *apassimento* style and then aged for three years in 50% new French oak. The grapes were harvested at traditional maturity levels of 22-23 brix and then dried in our tobacco barn to raise the sugar concentration to 28 brix. The fermentation resulted in producing a wine with high alcohol of 15.8% and with a residual sugar of 0.1%. The added concentration of fruit, alcohol and sugar made for a very dense extracted wine, which was enhanced and deepened by the extended aging in the barrel. Even though there is a slight amount of residual sugar, the acid and tannins create a balance that suggests that this is a dry wine on the palate. As the name suggests, this is a powerful wine that will age for 15-20 years and will pair nicely with heavy and spicy meats as well as strong cheese.