

RAISIN D'ETRE MONTICELLO

Varieties

75% Petit Manseng 23% Riesling 2% Viognier

AVA

Monticello

Vineyard

75% Honah Lee 17.8% Shenandoah 4.8% White Hall

Harvest Date

August-October 2015

Fermentation & Aging

Stainless steel fermenters Barrel and tank aged 15 months:

> 75% in French Oak 25% in Stainless steel

Technical Data

Brix at Harvest: pH: 3.81 TA: 8.03 grams/L Alc: 11.2% RS: 21.12% Bottled: March 7, 2017 Cases Produced: 116

VINEYARD NOTES

The majority of this blend is sourced from the Honah Lee vineyard in Gordonsville, VA within the Monticello AVA. The vineyard site is on a hillside with great sun exposure and is at an elevation of 1000 ft. The soil is mostly Davidson Clay that is excellent for drainage. The other significant portion of grapes come from our Shenandoah site just east of the Blue Ridge Mountains. Here the vines are planted on limestone, and are to exposed to long, sunny days with little rain.

WINEMAKING NOTES

The grapes for this wine are all dried in our tobacco barns for several days to achieve a higher sugar to water ratio. This process essentially shrivals the grapes and results in a more concentrated juice when pressed allowing for a richer wine with a significant alcohol content balanced by higher residual sugar. The process is known in Italian as *appassimento* and is used to make the famous wine Amarone in the Valpolicella region near Verona.

WINEMAKER'S NOTES

Our 2015 Raisin d'Etre is a blend of three highly aromatic white grape varieties that give it enormous complexity and balance to achieve the perfect after dinner wine. The petit manseng brings rich tropical notes like mango and pineapple while the riesling delivers a fresh burst of acidity to help balance out the high sugar content. The remaining viognier helps add a roundness to the body as well as floral notes and honeycomb. Together, they offer a desert wine that can be enjoyed on its own, but also pairs beautifully with a wide range of cheese or fruit-focused deserts.

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