



Michael Shaps

2019

RAISIN D'ETRE

MONTICELLO

Varieties

59.8% Cabernet Franc

18.2% Tannat

12.2% Cabernet Sauvignon

9.7% Petit Verdot

AVA

Monticello

Vineyard

59.8% White Horse

25.8% Honah Lee

12.2% Adventure Farm

2.1% Upper Shirley

Harvest Date

September 2019

September 2020

Fermentation & Aging

Stainless steel fermenters

Barrel aged 10 months:

37.1% in 1 year-old French Oak

62.9% in 2 year-old French Oak

Technical Data

Brix at Harvest:

pH: 4.21

TA: 7 grams/L

Alc: 11.5%

RS: 17.2%

Bottled: December 1, 2020

Cases Produced: 59

VINEYARD NOTES

The blend for this desert wine comes from four separate vineyards throughout Virginia. The majority comes from White Horse which has produced some of the top cabernet franc in the state. Honah Lee in Gordonsville, Va has contributed a significant portion as well which has consistently provided fantastic tannat and cabernet sauvignon.

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 shrivels 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

The red Raisin d'Et're offers a great counter balance to our white option to enjoy on its own or paired with a range of deserts. Notes of rich dark chocolate and black cherry dominate the aromas and palate, which are balanced perfectly with soft, well integrated tannins and firm acidity throughout. Chocolate truffles, raspberry chocolate mousse or black forest cake would all complement the depth of this wine perfectly.