



Michael Shaps

2020

Rosé
MONTICELLO

Varieties

76.8% Malbec

12.2% Merlot

11% Tannat

AVA

Monticello

Vineyard

59.6% Wild Meadow

32.1% Honah Lee

8.3% Early Mountain

Harvest Date

September 18, 2020

Fermentation & Aging

Stainless steel fermenters

Aged 4 months:

100% Stainless steel

Technical Data

Brix at Harvest: 23.3 - 24.4

pH: 3.32

TA: 7.2 grams/L

Alc: 11.5%

RS: 0.01%

Bottled: February 3, 2021

Cases Produced: 98

VINEYARD NOTES

More than half of the grapes sourced for this wine come from the acclaimed Wild Meadow vineyard in Purcellville, VA. The majority of the soil make up is soft loam, which is perfect for malbec and merlot. Honah Lee also plays a significant role, and is situated in Gordonsville, VA inside the Monticello AVA. Here, southeast facing slopes made from Davidson Clay serve as a fantastic site for tannat as well as merlot.

WINEMAKING NOTES

The varieties used in making this rosé all have significant color from their thick skins. To help make a light rosé, the saignée method was chosen to extract a small portion of that color, and then use a short maceration period to pull out some tannin without too much color. The result is a light-bodied, but well structured and flavorful rose.

WINEMAKER'S NOTES

Our 2020 Rosie Rosé is a light-bodied rosé made from 77% malbec, 12% merlot and 11% tannat made in the classic saignée style, where some juice is "bled" off from grapes after they have been macerated with their skins on for six hours and then crushed. This dry rosé has notes of cranberry and tart cherry, and is reminiscent of a Provencal rosé, paired perfectly with warm weather and hard cheeses.