



*Michael Shaps*

2021

*Rosé*  
MONTICELLO

**Varieties**

98% Malbec

2% Merlot

**AVA**

Monticello

**Vineyard**

100% Honah Lee

**Harvest Date**

September 20, 2021

**Fermentation & Aging**

Stainless steel fermenters

Aged 4 months:

98% Stainless steel

2% Neutral oak

**Technical Data**

Brix at Harvest: 23

pH: 3.29

TA: 8.3 grams/L

Alc: 11.5%

RS: 0.01%

Bottled: February 2, 2022

Cases Produced: 97

**VINEYARD NOTES**

All of the grapes this year were harvested from our vineyard, Honah Lee, which has consistently produced some of the best fruit we've gotten to work with. Honah Lee vineyard was planted in 1998 and is located in the Monticello AVA. The vineyard is planted on Davidson Clay soil with southeastern exposure.

**WINEMAKING NOTES**

The varieties used in making this rosé both 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 2021 Rosie Rosé is a light-bodied rosé made from 98% malbec, and 2% merlot, 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 raspberry, white flowers and tart cherry. It is reminiscent of a Provencal rosé, paired perfectly with warm weather and hard cheeses.