



Michael Shaps

2019

ROUSSANNE

MONTICELLO

Varieties

82% Roussanne

18% Viognier

AVA

Monticello

Vineyards

100% Honah Lee

Harvest Dates

September 2019

Fermentation & Aging

Stainless steel fermentation

Aged 6 months:

15.2% in new French Oak

2.1% in 2 year-old French Oak

82.7% in neutral French Oak

Technical Data

Brix at Harvest: 22.3

pH: 3.45

TA: 6.8 grams/L

Alc: 12.4%

RS: 0.00%

Bottled: June 24, 2020

Cases Produced: 95

VINEYARD NOTES

The fruit sourced for the 2019 Roussanne was completely from the Honah Lee vineyard in Gordonsville, VA. The vineyard rests 1000 ft above sea level, and is southeast facing to soak up as much sun as possible. The majority of the soil make up is Davidson Clay, which is well draining and perfect for some of these Northern Rhone varieties like roussanne and viognier.

WINEMAKING NOTES

All of the fruit for this wine was hand harvested and brought to the winery to undergo a cooling period before being pressed. There was a 12-hour cold soak prior to crushing to increase the aromatics and mouth feel. Both varieties for this wine were fermented separately in stainless steel tanks and then aged in a combination of new and used French oak barrels.

WINEMAKERS NOTES

While viognier has become more popular throughout Virginia, the dominant variety in this wine may be less well known. Both varieties are native to the Northern Rhone region in France where they play significant roles in both white and red wines. In this case, the roussanne adds much needed acidity and elegance to the rich, tropical, and almost oily viognier. Together they form a very well balanced, full-bodied wine with hints of honeysuckle, peach, and green pear.