



*Michael Shaps*

2019  
SAUVIGNON BLANC  
MONTICELLO

**Varietal**

100% Sauvignon Blanc

**AVA**

Monticello

**Vineyard**

Honah Lee Vineyard  
In Gordonsville, VA

**Harvest Date**

August 19-25, 2019

**Fermentation & Aging**

100% Stainless Steel  
aged 5 months

**Technical Data**

Brix at Harvest: 19.2-20.5  
pH: 3.28  
TA: 8.2 grams/L  
Alc: 12%  
RS: 0.0%  
Bottled: January 30, 2020  
Cases Produced: 115

**VINEYARD NOTES**

All of the grapes were grown at Honah Lee Vineyard, located in Gordonsville, VA in the Monticello AVA. This vineyard site is located on a hill at approximately 1000 feet elevation with a southeastern exposure. The soil is Davidson Clay with excellent drainage. The 2019 vintage was an amazing growing season with very little rainfall, hot temperatures, and an above average yield.

**WINEMAKING NOTES**

All of our sauvignon blanc is hand harvested and transferred to the winery for cooling prior to de-stemming and crushing. A 12-hour cold soak prior to pressing helps increase aromatics and build mouth feel. After pressing and settling, the wine is fermented at 58-62°F in stainless steel tanks without any yeast inoculation for 4-6 weeks. We do not use any commercial yeast strain, but rather create a starter from its own juice during the cold maceration process. This wine is aged 5 months in stainless steel until it is bottled at the end of January.

**WINEMAKER'S NOTES**

A limited production wine that is only made in hot and dry vintages, this is the second release of a varietal Sauvignon Blanc under Michael's label. Without any oak aging, the wine expresses the classic aromas of stone fruit and fresh cut grass, which are the common nuances in this variety. The bright acidity, with lemon and mineral notes on the palate, make this a refreshing wine for early consumption. An ideal pairing with shellfish and Asian cuisine.