



*Michael Shaps*

2021  
SAUVIGNON BLANC  
MONTICELLO

**Varieties**

100% Sauvignon Blanc

**AVA**

Monticello

**Vineyards**

Honah Lee

**Harvest Date**

September 16, 2021

**Fermentation & Aging**

Stainless steel fermenters

100% Stainless steel tanks

**Technical Data**

Brix at Harvest: 21.3

pH: 3.2

TA: 7.4 grams/L

Alc: 11.5%

RS: 0.03%

Bottled: January 25, 2022

Cases Produced: 92

**VINEYARD NOTES**

All of the fruit sourced for this wine this year comes from Honah Lee in Gordonsville, VA. Located within the Monticello AVA, Honah Lee is situated on a southeastern facing slope at an elevation of 1000 ft. The Davidson Clay that makes up the majority of the soil is perfect for varieties like sauvignon blanc.

**WINEMAKING NOTES**

All of the fruit for this wine is hand-harvested and transferred to our winery for cooling prior to pressing. The juice is cold soaked on the skins for 8-12 hours to maximize the fruit character. It is crushed, soaked, and then pressed cold and anaerobically to preserve freshness. Stainless steel fermentation at low temperatures also promotes fruit aromas and brightness.

**WINEMAKER'S NOTES**

In 2017 Michael made a small batch of Sauvignon Blanc for his Wine Club members, and that same style has been carried over to our 2021 vintage. This wine exhibits crisp fruit and “shaded” mineral acids on the palate. Fermented dry in stainless steel tanks, this wine—while subtle when young—shows its varietal character both aromatically and texturally with some bottle age. The 2021 Sauvignon Blanc showcases intense aromatics and high acidity while delivering notes of stone fruit and citrus. Perfect for summertime drinking outside, and pairs great with a wide range of light fare like goat cheese and oysters.