



Michael Shaps

2019
TANNAT
MONTICELLO

Variety

100% Tannat

AVA

Monticello

Vineyard

Honah Lee, VA

Harvest Date

September 10-24, 2019

Fermentation & Aging

Stainless steel fermenters
and barrel aged 18 months:

56.3% in 1 year-old French Oak
25% in 2 year-old French Oak
18.7% in new French Oak

Technical Data

Brix at Harvest: 23.9

pH: 3.69

TA: 7.4 grams/L

Alc: 13.7%

RS: 0.04%

Bottled: June 3, 2021

Cases Produced: 401

VINEYARD NOTES

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. The tannat is grown on a modified ballerina trellis system that allows us to work at this naturally vigorous site and was cropped at 4 tons per acre. The 2019 vintage was an above average growing season with moderate rainfall and very warm and dry conditions late in the season.

WINEMAKING NOTES

All of our tannat is hand harvested and transferred to the winery for cooling prior to de-stemming and light crushing. Prior to fermentation the grapes are cold soaked for 48 hours for added extraction. We do not use any commercial yeast strain, but rather create a starter from its own juice during the cold maceration process. During fermentation, we conduct pump-overs twice daily until the end of fermentation and continue to extend the maceration for several weeks with daily pump-overs.

After pressing and settling, the wine is transferred to French oak barrels of varying age. After malolactic fermentation is completed during the barrel aging process, the wine is racked and aged for a total of 18 months before bottling. This wine goes into bottle unfiltered and in most years, un-fined as well.

WINEMAKER'S NOTES

Tannat is fast becoming one of our more reliable red varieties because it consistently ripens to ideal maturity, producing a heavily extracted, yet balanced wine. Traditionally grown in the Madiran region of southwestern France, this variety is known there to be higher in acidity and tannins, but in central Virginia our hot climate and soils provide us with a much more balanced varietal composition. Due to tannat's naturally high tannins, we barrel age this wine for 18 months to help the wine evolve and integrate prior to bottling. Our tannat tends to be our biggest red variety and we believe that aging this wine for 7-10 years will deepen the expressions of the wine through beautiful fruit and earth notes.