



Michael Shaps

2017
VIOGNIER
VIRGINIA

Varietals

97% Viognier
3% Riesling

AVA

Virginia

Vineyards

Rougemont 59%
Mountain View 38%
Shenandoah 3%

Harvest Dates

August 28, 2017
September 1 and 24, 2017

Fermentation & Aging

100% Stainless Steel
aged 10 months

Technical Data

Brix at Harvest: 21.4 - 22.7
pH: 3.26
TA: 6.74 grams/L
Alc: 13%
RS: 0.47%
Bottled: March 28, 2018
Cases Produced: 579

VINEYARD NOTES

The viognier vineyard sites in this blend are from two distinctly different growing conditions located two hours apart. The Rougemont viognier, located in the Monticello AVA, is a very hot site on heavy clay soil. This viognier ripened early in September under very hot conditions. The Mountain View viognier is grown near Roanoke in southwest Virginia at 1300 feet elevation and ripens in mid-September under cooler conditions on lighter loam soil. Both vineyards used a divided modified ballerina canopy and yielded between 3-4 tons per acre.

WINEMAKING NOTES

All of our viognier 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. The two viognier vineyard sites are fermented separately and are blended together prior to bottling. A touch of Riesling was added to lift the acidity on the mid-palate.

WINEMAKER'S NOTES

First produced in 2000, this style of viognier has become a trademark of Michael's winemaking. Floral and stone fruit aromatics with a hint of anise are prevalent on the nose. The palate offers texture from the skin contact, and is balanced by crisp acidity, resulting in a well-balanced food friendly wine.