



# Michael Shaps

2019  
**VIOGNIER**  
VIRGINIA

## **Varietals**

93% Viognier

7% Riesling

## **AVA**

Monticello

## **Vineyards**

Honah Lee 93%

Shenandoah 7%

## **Harvest Dates**

August 27 and 31, 2019

## **Fermentation & Aging**

100% Stainless Steel

aged 7 months

## **Technical Data**

Brix at Harvest: 21.2 - 21.4

pH: 3.38

TA: 6.9 grams/L

Alc: 13%

RS: 0%

Bottled: March 4, 2020

Cases Produced: 405

## **VINEYARD NOTES**

The viognier 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 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. 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.