



*Michael Shaps*

2022

**VIOGNIER**

VIRGINIA

**Varieties**

90% Viognier

10% Riesling

**AVA**

Virginia

**Vineyard**

65% Mountain View

25% Honah Lee

10% Shenandoah Vineyards

**Harvest Date**

September 10, 2022

**Fermentation & Aging**

100% Stainless steel

aged 5 months

**Technical Data**

Brix at Harvest: 22.1

pH: 3.26

TA: 6.9 grams/L

Alc: 13.4%

RS: 0.09%

Bottled: February 28, 2023

Cases Produced: 375

**VINEYARD NOTES**

Honah Lee vineyard is located in Gordonsville, Va where it sits at an elevation of 1000 ft. The soil is mostly made up of Davidson Clay which is very well draining, and perfect for Viognier. The slopes are southeastern facing, which provides the vines with maximum exposure to sunlight to let these grapes ripen to their full potential. The remainder of the fruit is sourced from Mountain View and Shenandoah Vineyards. Both have the right combination of elevation and well drained soil to give these grapes deep, concentrated flavors.

**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. This wine does not go through malolactic fermentation, but remains on lees until preparation for bottling in late winter. 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**

Michael has been producing this trademark style Viognier for over twenty years. Viognier can sometimes be known for very low acidity, but the use of 100% stainless steel as well as the addition of the riesling helps keep this wine bright and refreshing. The cooler fermentation temperature also keeps a focus on the tropical fruit notes like white peach, banana, and pineapple. The result is a more food-friendly Viognier that retains the classically strong aromatics and full body but with firm acidity to balance the structure of the wine.