



Michael Shaps

2018

Blanc de Franc

Méthode Traditionnelle
MONTICELLO

Variety

100% Cabernet Franc

AVA

Virginia

Vineyard

Well Hung Vineyards

Harvest Date

September 14, 2018

Fermentation & Aging

Barrel fermented:
in neutral French oak

Aged 22 months

Technical Data

pH: 3.22

TA: 8.2 grams/L

Alc: 10.9%

RS: 0.07%

Bottled: June 30, 2020

Cases Produced: 75

VINEYARD NOTES

100% of the grapes from this wine come from Well Hung Vineyards in Virginia. The vineyards used to source this fruit are situated perfectly to provide excellent Cabernet Franc. Higher elevation and well drained soil allow for the grapes to retain bright acidity, and the south-eastern exposure gives maximum sunlight to help ripen the fruit to maturity.

WINEMAKING NOTES

Our Blanc de Franc is made in the traditional method of undergoing a second fermentation in the bottle itself. This means that a combination of yeast, sugar, and wine are added to still wine already in the bottle, and then left to ferment a second time, which is what is responsible for the carbonation. The process is important to add complexity as well as flavors of brioche, toast, and bread dough.

WINEMAKER'S NOTES

Our Blanc de Franc is a new sparkling wine made from 100% Cabernet Franc. The juice is separated from the skins during fermentation, allowing us to create a white sparkling wine from red grapes. Bright floral notes and citrus are prevalent on the nose, while brioche and vanilla round out the finish. Elevated acidity is balanced out by a soft mousse from the fine bubbles which makes for a wonderful combination of richness and sharpness to give this wine excellent pairing ability with a wide range of cheeses.