



Michael Shaps

2021 WILD MEADOW VINEYARD
CHARDONNAY
VIRGINIA

Variety

100% Chardonnay

AVA

Virginia

Vineyard

Wild Meadow Vineyard in
Purcellville, VA

Harvest Date

September 14, 2021

Fermentation & Aging

Barrel fermented:

50% in new French oak
50% in neutral French oak

aged 16 months

Technical Data

pH: 3.31

TA: 5.85 grams/L

Alc: 13.7%

RS: 0.18%

Bottled: February 28, 2023

Cases Produced: 141

VINEYARD NOTES

Wild Meadow Vineyard has been highly acclaimed as one of the best chardonnay sites in the state. The combination of a light loam soil and an east facing slope, with a long, cool ripening period mid to late September, has consistently provided well-balanced fruit throughout the years.

WINEMAKING NOTES

Michael chooses a traditional winemaking approach for his chardonnay—the same process that he uses in Burgundy. The chardonnay is whole cluster pressed and separated by press fractions. After settling, the juice is transferred to oak for fermentation, of which 50% is new. The chardonnay is fermented without the addition of yeast, relying on the ambient yeast in our cool cellar to make this wine. This process allows for a slow transformation from juice to wine, allowing some of the volatile fruit esters to remain in the wine. This fermentation style can take several months before all of the sugar is converted into alcohol. During this period, we aggressively stir the lees back into the wine to help build volume and structure (a process called *batonnage* in French). Malolactic fermentation occurs naturally, continuing for several months, and finally finishing the following summer.

WINEMAKER'S NOTES

In 2007 Michael discovered the five-acre Wild Meadow Vineyard site and realized after the first vintage the amazing potential it had. Using the same techniques and approach to this chardonnay as he does at his winery in Meursault, this chardonnay expresses the elegance and complexity that is often associated with his Burgundian wines. The 2021 Chardonnay is a combination of ideal fruit quality from this special site, a slow non-inoculated fermentation and prolonged malolactic fermentation with heavy lees contact. The result has yielded a complete wine that will age well for 5-7 years.