



Michael Shaps

2022

RIESLING

SHENANDOAH
VIRGINIA

Variety

100% Riesling

AVA

Virginia

Vineyard

100% Shenandoah

Harvest Date

September 14, 2022

Fermentation & Aging

100% Stainless steel

Aged 14 months

Technical Data

pH: 3.17

TA: 7.2 grams/L

Alc: 11%

RS: 0.36%

Bottled: December 19, 2023

Cases Produced: 124

VINEYARD NOTES

All the fruit for this wine comes from Shenandoah Vineyards, which is situated on one of the best sites for viticulture in Virginia. The Blue Ridge Mountains provide a rain shadow for the valley, which means rain coming from the west is blocked, causing a very dry environment for the growing season. The soil is mostly made up of limestone, and the vineyard site is on southeastern facing slopes at an optimal elevation.

WINEMAKING NOTES

This Riesling was fermented until dry, meaning almost no residual sugar was left over, as can be the case for many Rieslings. Instead of tasting like a typical Riesling from Germany, this bottle was inspired by the Rieslings of Alsace in France, where a dryer style is common and slightly lower acidity tends to make the wines more approachable. All of the fermentation process and aging was done in stainless steel tanks, allowing for the natural fresh flavors of Riesling to be preserved without the influence of oxygen or oak.

WINEMAKER'S NOTES

Our 2022 Riesling is a completely dry wine. The acidity is still elevated, but does not reach the levels of some Rieslings that might need the additional sugar to help balance the wine. The first thing you'll notice about this wine is its intense aromatics. Jumping from the glass are notes of peach, apricot, honey, and citrus. On the palate, the initial peach flavors are met with an intense slate-like minerality, and a rich texture that is balanced wonderfully by the high acidity. This bottle will pair nicely with a number of Asian dishes, included Chinese and Thai. It could age for about 5 years in proper cellar conditions, but it's probably best to open this bottle in its youth.