



Michael Shaps

2020
RAISIN D'ETRE
MONTICELLO

Varieties

72% Cabernet Franc
22% Cabernet Sauvignon
5% Petit Verdot
1% Tannat

AVA

Monticello

Vineyard

47% Honah Lee
30% White Horse
22% Adventure Farm
1% Upper Shirley

Harvest Date

September 2020

Fermentation & Aging

Stainless steel fermenters
Barrel aged
100% in neutral French oak

Technical Data

pH: 3.84
TA: 7.1 grams/L
Alc: 13.9%
RS: 12.0%
Bottled: July, 28 2022
Cases Produced: 106

VINEYARD NOTES

The blend for this desert wine comes from four separate vineyards throughout Virginia. The majority comes from Honah Lee in Gordonsville, Va which has consistently provided fantastic tannat and cabernet sauvignon. White Horse played a significant role as well which has produced some of the top cabernet franc in the state.

WINEMAKING NOTES

The grapes for this wine are all dried in our tobacco barns for several days to achieve a higher sugar to water ratio. This process essentially shrivels the grapes and results in a more concentrated juice when pressed allowing for a richer wine with a significant alcohol content balanced by higher residual sugar. The process is known in Italian as *appassimento* and is used to make the famous wine Amarone in the Valpolicella region near Verona.

WINEMAKER'S NOTES

The red Raisin d'Etire offers a great counter balance to our white option to enjoy on its own or paired with a range of deserts. Notes of rich dark chocolate and black cherry dominate the aromas and palate, which are balanced perfectly with soft, well integrated tannins and firm acidity throughout. Chocolate truffles, raspberry chocolate mousse or black forest cake would all complement the depth of this wine perfectly.