



*Michael Shaps*

2022  
**PETIT VERDOT**  
MONTICELLO

**Variety**

95% Petit Verdot  
5% Merlot

**AVA**

Monticello

**Vineyard**

50% Honah Lee  
40% Highland  
9% Shenandoah

**Harvest Date**

September 24, 2021

**Fermentation & Aging**

Stainless steel fermenters  
and barrel aged 20 months:

45% in new French oak  
55% in neutral oak

**Technical Data**

Brix at Harvest: 23

pH: 3.8

TA: 6.53 grams/L

Alc: 13.1%

RS: 0.00%

Bottled: May 21, 2024

Cases Produced: 503

**VINEYARD NOTES**

Half of the fruit for this Petit Verdot is sourced from Honah Lee. This vineyard was planted in 1998 and is located in the Monticello AVA. The vineyard is planted on Davidson Clay soil with southeastern exposure. The orientation of the slope provide the vines with maximum exposure to sunlight to let these grapes ripen to their full potential.

**WINEMAKING NOTES**

All of our petit verdot is hand harvested and transferred to the winery for cooling prior to de-stemming and partial crushing. The grapes are cold soaked for 48 hours. We do not use any commercial yeast strains, but rather create a starter from its own juice during the cold maceration process. During the fermentation, we conduct pump-overs twice daily until the end of fermentation and continue to extend the maceration for several weeks with daily pump-overs.

After pressing and settling, the wine is transferred to French oak barrels of which about 45% are new oak. After malolactic fermentation is completed during the barrel aging process, the wine is racked and aged for a total of 20 months before bottling. This wine goes into bottle unfiltered and in most years, un-fined as well.

**WINEMAKER'S NOTES**

The 2022 Petit Verdot is a perfect example of a full-bodied, but well balanced wine the Monticello AVA can produce, and is gaining notoriety both locally and internationally. The wine displays lots of dark fruit which is complemented with savory cooking spices and a hint of cocoa on the finish. It can be enjoyed on its own, but would pair very nicely with richer dishes like stews or barbecue. Enjoyable now, but this Petit Verdot has the structure and depth to improve with 7-10 years of cellaring.