



Michael Shaps

2022

Rosé
MONTICELLO

Varieties

35% Petit Verdot
35% Cabernet Franc
20% Malbec
10% Cabernet Sauvignon

AVA

Monticello

Vineyard

55% Honah Lee
35% Highland
10% Shenandoah Vineyards

Harvest Date

September 21, 2022

Fermentation & Aging

Stainless steel fermenters
Aged 4 months:

100% Stainless steel

Technical Data

Brix at Harvest: 23.2
pH: 3.24
TA: 7.2 grams/L
Alc: 13.1%
RS: 0.05%
Bottled: March 1, 2023
Cases Produced: 197

VINEYARD NOTES

Most of the grapes this year were harvested from our vineyard, Honah Lee, which has consistently produced some of the best fruit we've gotten to work with. Honah Lee vineyard was planted in 1998 and is located in the Monticello AVA. The vineyard is planted on Davidson Clay soil with southeastern exposure. We also sourced a portion of the fruit from Highland and our Shenandoah Vineyards. Both have great environments to help retain some of the acidity in the grapes which is key to making this type of rosé.

WINEMAKING NOTES

The varieties used in making this rosé both have significant color from their thick skins. To help make a light rosé, the saignée method was chosen to extract a small portion of that color, and then use a short maceration period to pull out some tannin without too much color. The result is a light-bodied, but well structured and flavorful rose.

WINEMAKER'S NOTES

Our 2022 Rosé is a made in the same light-bodied style as before, but this year with a much different blend of grape varieties that will add some darker fruit notes. Made in the classic saignée style, where some juice is "bled" off from grapes after they have been macerated with their skins on for six hours and then crushed. This dry rosé has notes of blackberry, fresh strawberry, ripe cherry and a hint of orange zest. It is reminiscent of a Provencal rosé, paired perfectly with warm weather and hard cheeses.