



Michael Shaps

2021

ROUSSANNE

MONTICELLO

Varieties

100% Roussanne

AVA

Monticello

Vineyards

100% Honah Lee

Harvest Dates

September 2021

Fermentation & Aging

French oak fermentation

Aged 9 months:

17% New French oak

17% in 2 year-old French oak

66% in neutral French oak

Technical Data

Brix at Harvest: 22.3

pH: 3.27

TA: 8 grams/L

Alc: 12.7%

RS: 0.05%

Bottled: June 29, 2022

Cases Produced: 149

VINEYARD NOTES

The fruit sourced for the 2021 Roussanne was completely from the Honah Lee vineyard in Gordonsville, VA. The vineyard rests 1000 ft above sea level, and is southeast facing to soak up as much sun as possible. The majority of the soil make up is Davidson Clay, which is well draining and perfect for some of these Northern Rhone varieties like roussanne and viognier.

WINEMAKING NOTES

All of the fruit for this wine was hand harvested and brought to the winery to undergo a cooling period before being pressed. There was a 12-hour cold soak prior to crushing to increase the aromatics and mouth feel. The Roussanne was fermented in French oak and then aged in a combination of new and used French oak barrels.

WINEMAKERS NOTES

Roussanne is one of the lesser known white varieties from the Rhone Valley in France. There it is often blended with Marsanne to bring up acidity, and can even be added to some of their famous Syrah. On its own, it showcases bright citrus and stone fruit notes with hints of white flowers. Roussanne is known for having a fuller body, almost oily texture while maintaining excellent acidity. The 2021 vintage allowed for this wine to shine as a varietal wine and should be able to age for about 5-7 years.