



*Michael Shaps*

2022

*Sparkling Malbec*

Méthode Traditionnelle  
MONTICELLO

**Variety**

100% Malbec

**AVA**

Monticello

**Vineyard**

Honah Lee, VA

**Harvest Date**

September 14, 2022

**Fermentation & Aging**

Barrel fermented:  
in neutral French oak

Aged 6 months in  
stainless steel

**Technical Data**

pH: 3.27

TA: 6.9 grams/L

Alc: 10.8%

RS: 0.01%

Bottled: March 21, 2023

Cases Produced: 75

**VINEYARD NOTES**

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. The tannat is grown on a modified ballerina trellis system that allows us to work at this naturally vigorous site and was cropped at 4 tons per acre.

**WINEMAKING NOTES**

Out sparkling Malbec is made in the traditional method of undergoing a second fermentation in the bottle itself. This means that a combination of yeast, sugar, and wine are added to still wine already in the bottle, and then left to ferment a second time, which is what is responsible for the carbonation. The process is important to add complexity as well as flavors of brioche, toast, and bread dough.

**WINEMAKER'S NOTES**

Our limited production 2022 Sparkling Malbec was made in the méthode traditionnelle, a labor intensive process where wine undergoes a secondary fermentation in the bottle, creating bubbles. This particular vintage is 100% Malbec, and was barrel fermented in older French oak. Aromas of citrus and spice give way to a tartness on the palate with smooth, delicate notes of vanilla and toast. Pairs well with most foods, but especially brie and strawberries.