

2017

Reserve

VIRGINIA

### Varieties

40% Tannat 25% Cabernet Franc 25% Petit Verdot 5% Merlot 5% Cabernet Sauvignon

# AVA

Virginia

### Vineyard

40% Highland 20% General's Ridge 20% Mountain View 7% Mt. Ida 5% Upper Shirley 4% Shenandoah Vineyards

#### Harvest Date

September 18, 2017

#### Fermentation & Aging

Stainless steel fermenters and barrel aged 17 months:

100% Neutral Oak

#### Technical Data

Brix at Harvest: 23.9 pH: 3.49 TA: 7.1 grams/L Alc: 14.6% RS: 0.00% Bottled: March 27, 2019 Cases Produced: 244

# VINEYARD NOTES

The fruit for the 2017 Reserve Red was sourced from a few of the best vineyards Michael could find throughout Virginia. Highland, General's Ridge, and Mountain View make up the majority. All of which are perfectly situated at high altitudes which gives the grapes more sunlight, while retaining crisp acidity from the lower temperatures. The result is fully ripened grapes with firm structure that translates into a complete and age-worthy wine.

### WINEMAKING NOTES

The grapes for this wine are hand harvested and brought to the winery for a cooling period prior to de-stemming and crushing. There is a 48-hour cold soak to extract a deep color without too much tannin. No commercial yeast is used during fermentation, and pump-overs are administered twice daily for several weeks.

After the wine settles, it is transferred to a combination of new and neutral French oak barrels where it undergoes full malolactic fermentation. It is then racked and aged for a total of 17 months before being bottled without fining or filtering.

# WINEMAKER'S NOTES

Our Reserve Red shows off the true potential of Virginia wine with a full bodied, age-worthy wine. The 2017 vintage was one of the best for Virginia in the last ten years and provided perfectly ripe fruit from a long, dry growing season. Blended carefully, the 2017 Reserve Red pulls strong tannins from the tannat, fruit-forward and savory flavors from cabernet franc, and deep color and body from the petit verdot. Merlot and cabernet sauvignon help fill out the structure to complete the perfectly balanced blend which is capable of aging well past a decade. Pair with Steak au Poivre, venison, or lamb chops.

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