

2020

Rosé

VIRGINIA

Varieties

52% Cabernet Franc 17.2% Malbec 13.8% Merlot 6.3% Cabernet Sauvignon 5.2% Chamboucin

AVA

Virginia

Vineyard

32.9% Wolf Gap 22.9% Mountain View 15.9% Wild Meadow 5.7% Valley Road 7.7% Honah Lee

Harvest Date

 ${\bf September}\ 2020$

Fermentation & Aging

Stainless steel fermenters Neutral oak

> 95% Stainless Steel 5% Neutral oak 6 Months

Technical Data

Brix at Harvest: 21-22.3 pH: 3.35

> TA: 6 grams/L Alc: 10.8% RS: 0.02%

Bottled: February 3, 2021

Cases Produced: 194

VINEYARD NOTES

The fruit sourced for the 2020 Rosé comes from some of the best vineyards in Virginia. Wolf Gap is a vineyard tucked away in the Shenandoah Valley with 48 acres currently under vine. Mountain View offers stunning vistas just outside of Culpeper, while also maintaining a fully functional farm. About 15% of the fruit comes from Wild Meadow vineyards in the Northern Virginia region of Purcellville.

WINEMAKING NOTES

The fruit in this wine is all is hand harvested and brought to the winery for a cooling period prior to crushing. No commercial yeast is used during fermentation. The wine is then aged for 4 months, most of which is in stainless steel and the remainder in neutral oak barrels.

WINEMAKER'S NOTES

Fresh strawberries, cherries, and bright citrus notes make this Rosé great for sipping on a porch during a cook out or as a paring to summer salads and an array of cheeses. The 2020 Rosé is completely dry with refreshing acidity and a soft mouth feel with a deeper than usual complexity for a lighter style wine. This wine should be consumed within the first 3 years of release and will shine when served chilled.

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