

SHELDRAKE POINT

— FINGER LAKES —

2015 Gewürztraminer

Silver Medal

Jefferson Cup International Wine Competition

Silver Medal

Finger Lakes International Wine Competition

88 Points

Wine & Spirits Magazine

88 Points

Wine Spectator

Intensely floral with bright citrus and stone fruit, and a lingering lively finish.

Wine & Spirits

Wine Spectator



Tasting Notes

Aromas of orange blossom and rose hips open to lychee and cardamom. Overarching notes of exotic baking spices meld with ripe orange flavors on the finish.

Winemaker Notes

3.6 tons were harvested from the newer Gewurz block on 10/14/15, placed in refrigeration, and the next day crushed and de-stemmed and put back in refrigeration, then pressed on 10/16/15.

The settled juice was racked to a fermentation tank 2 days later, warmed, and inoculated with Epernay 2 yeast. The fermentation continued for 14 days, and the wine was racked off the gross lees 37 days after fermentation.

The wine was heat stabilized then sterile filtered at bottling on 6/20/16.

This wine is vegan friendly.

95 cases total were produced.

Food Pairing

Floral gewürztraminers play so nicely with spicy food that you'll want to reach for this bottle the next time you're at a Thai or Indian restaurant. Try coconut curry sauces, spicy thai basil spring rolls, or a Moroccan spice rubbed chicken dish and you'll see what we mean. Even an every day pizza jazzed up with ham and pineapple will be a delight with this dry gewurz.

Vintage:	2015
Wine Type:	White Wine
Varietal:	Gewürztraminer
Appellation:	Finger Lakes
Harvest Date:	10/14/2015
Acid:	7.3 g/L
pH:	3.85
Bottling Date:	06/20/2016
Residual Sugar:	.8%
Alcohol %:	14%

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