

# SHELDRAKE POINT

— FINGER LAKES —

## 2015 Reserve Cabernet Sauvignon

90 Points

*Wine Enthusiast*



88 Points

*Wine Spectator*



Only certain barrels are selected for blending in our reserve red wines. Each vintage may produce only a small amount if any, and we proudly bottle this small allotment under the reserve label.

### Tasting Notes

Blackberries lead the nose to notes of smoke and forest floor. On the palate, firm tannins support cassis and sweet vanilla, with a strong black fruit finish.

### Winemaker Notes

2 tons of Cab Sauvignon were harvested on 11/10/15, with chemistry (after 4 days of cold soak) of 22.9 Brix, a TA of 7.7, and a pH of 3.50. It was crushed, de-stemmed, and pumped to 3 wooden bins, which were chilled. After the 4-day cold soak, the musts were warmed and inoculated. The fermentations lasted for 7 days with 2 or 3 punch downs per day, and temperatures that peaked between 88 and 93F. They were pressed on 11/21/15 then racked to barrels 8 to 12 days later. The barrels included 7 older French oak barrels, and 2 3<sup>rd</sup>-use French oak barrels. The wine was inoculated with malo-lactic culture on the day of racking into barrel days later, and ML finished by early January.

The Merlot fruit was harvested on October 17, 2015 (21.4 Brix, pH of 3.35), and the Cabernet Franc fruit was harvested on 10/27/15 (TA 6.4 g/L, and a pH of 3.55).

The wine was racked from barrel and blended on August 3, 2016, after 8-9 months barrel aging, and was chilled to 35F for 2 weeks for cold stabilization. It was coarse filtered off the tartrates, then sterile filtered at bottling on 08/25/16.

This wine is vegan friendly.

206 cases were produced

### Food Pairing

Steak, roast lamb, beef and venison are classic pairing partners. Grilled red meats are particularly complimentary—substitute portobella for a lighter, vegetarian option.

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Vintage:	2015
Wine Type:	Red Wine
Varietal:	Cabernet Sauvignon
Varietal Composition:	
93.1%	Cabernet Sauvignon
6.3%	Merlot
.6%	Cabernet Franc
Appellation:	Finger Lakes
Harvest Date:	11/10/2015
Acid:	6.1 g/L
pH:	3.83
Bottling Date:	08/25/2016
Residual Sugar:	.3%
Alcohol %:	13.4%