

SHELDRAKE POINT

— FINGER LAKES —

2016 BLK3 Pinot Noir

BLK 3 Pinot Noir was planted in 2006. The wine is intended to taste of place and vintage in a transparent, unadorned fashion using minimalist viticulture and winemaking.

Tasting Notes

Notes of violets and cherries on the nose translate to rhubarb and cinnamon on the palate. Acidity highlights tart cranberries and orange peel, with a vanilla cola finish.

Winemaker Notes

0.92 tons of Pinot Noir fruit were hand-harvested on 10/07/16. The fruit was crushed and de-stemmed. The chemistry for the crushed fruit was 20.8° Brix, 5.7 g/L TA and a pH of 3.34.

The must was fermented on the skins, using BM45 yeast, and was punched down 3 times per day. It was pressed on 10/17/16, after 7 days of fermentation, with fermentation temperatures in the 72-88F range, peaking at 88F. After 3 days of settling, the wine was racked to 4 older, neutral French oak barrels. ML bacteria strain VP41 was added to the wine and it went through full malolactic fermentation.

The wine was racked from barrels and topping tank on 05/17/17, after 7 months in barrel. All of the wine was included in the final blend.

The wine was sterile-filtered at bottling on 09/15/17. The final chemistry is 11.8% alcohol, a pH of 3.58, a TA of 4.4 g/L, and 0.1 % residual sugar. The free SO₂ was 45 ppm at bottling. 93.2 cases were produced.



Vintage:	2016
Wine Type:	Red Wine
Varietal:	Pinot Noir
Varietal Composition:	
100%	Pinot Noir
Appellation:	Finger Lakes
Harvest Date:	10/17/2016
Acid:	4.4 g/L
pH:	3.58
Bottling Date:	09/15/2017
Residual Sugar:	.1%
Alcohol %:	11.8%