

SHELDRAKE POINT

— FINGER LAKES —

2016 Chardonnay

Silver Medal

New York Wine & Food Classic

Silver Medal

Finger Lakes International Wine Competition

88 Points

Wine Enthusiast Magazine

88 Points

Wine Spectator



Uniquely flavored with staves from a white oak on the edge of the vineyard, this elegant estate Chardonnay will delight you with its fresh finesse and finish.

Tasting Notes

A ripe nose of tropical fruit, toasted coconut, and lime zest leads to a plush lemon curd filled palate. White peach and mango shine in the finish.

Winemaker Notes

9 tons of Chardonnay were machine harvested on 10/7/16 with harvest chemistry of 22.6 Brix, a TA of 6.2g/L, and a pH of 3.42. The fruit was crushed, de-stemmed, and pressed in a single load. After 3 days of settling, the juice was racked to 2 tanks and warmed to 65 degrees before inoculation with two different yeast strains, and 11 Peter DeVivi light toast Sheldrake Point oak staves was added to one tank. The wine fermented for 62 and 60 days, ending with 1% and .2% residual sugar respectively. Because it was such a low acid year, no ML bacteria were added. The wines were racked from fermentation lees and oak staves in early January. To increase mouthfeel and fruitiness, the Chardonnay was blended with 9% Pinot Gris. The wine was sterile filtered and bottled on 4/11/17.

This wine is vegan friendly.

462 cases produced.

Food Pairing

The food friendliness of a lightly oaked Chardonnay knows no bounds. An effortless pair with any seafood, particularly shellfish, either sauteed in a butter sauce or mixed into a hearty chowder, the 2016 Chardonnay will shine. Enjoy a fruit crumble, warm from the oven, and a scoop of vanilla ice cream alongside a glass for an afternoon snack!

Vintage:	2016
Wine Type:	White Wine
Varietal:	Chardonnay
Varietal Composition:	
91%	Chardonnay
9%	Pinot Gris
Appellation:	Finger Lakes
Harvest Date:	10/07/2016
Acid:	5.7 g/L
pH:	3.45
Bottling Date:	04/11/2017
Residual Sugar:	.6%
Alcohol %:	13.1%