

SHELDRAKE
POINT
— FINGER LAKES —

2016 Gewürztraminer

Tasting Notes

A classic nose of rose petals and spice cake. Marzipan, candied lemons and wildflower honey meld into a lush palate with hints of coriander on the finish.

Winemaker Notes

7 tons were harvested from the newer Gewürztraminer block on 10/11/16, crushed and de-stemmed and put in refrigeration. They were pressed on 10/13/16, yielding juice with harvest chemistry of 24 Brix, 5.0 g/L titratable acidity, and a pH of 3.84.

The settled juice was racked to a fermentation tank 2 days later, warmed, and inoculated with Epernay 2 yeast. The fermentation continued for 30 days at approximately 65F and was stopped by cooling at 1.0% residual sugar. The wine was racked off the gross lees 60 days after fermentation.

The wine was heat stabilized by an addition of bentonite on 01/07/16, filtered on 05/26/17 (5 micron pads) and excess CO2 was sparged from the wine with nitrogen. then sterile filtered at bottling on 08/03/17.



Vintage:	2016
Appellation:	Finger Lakes
Harvest Date:	10/11/2016
Acid:	5 g/L
pH:	3.97
Bottling Date:	08/03/2017
Residual Sugar:	1%
Alcohol %:	14.3%

WWW.SHELDRAKEPOINT.COM