

SHELDRAKE POINT

— FINGER LAKES —

2016 Late Harvest Riesling

Extra time on the vine developed and concentrated our Riesling grapes. This allowed us to make a wine of rich complexity, redolent of fall flavors.

Tasting Notes

Honeysuckle and white peach open the nose, with accents of white flowers and oranges. Softly herbal up front, the palate gives way to rich tropical fruits, fresh lime, and a lingering kiwi finish.

Winemaker Notes

On 12/19/16, 0.5 tons of botrytised Riesling grapes were harvested and pressed (on top of the remaining Riesling ice wine pomace) in the Vaslin-Bücher press. The harvest chemistry was 30 Brix, 7.5 g/L TA, and a pH of 3.29. 81 gallons were obtained.

The juice was inoculated with VI-1 yeast. Fermentation continued for 9 days at ~65 degrees F.

Fermentation was stopped by chilling on 01/07/17. The wine was then filtered on 06/20/17, 07/06/17, and 07/06/17, at which point 5 gallons of Riesling ice wine was blended in for reason of balance and body. It was filtered again on 07/11/17, and the wine was sterile filtered at bottling on 08/22/17.

This wine is vegan friendly.

75 cases of 375 ml bottles were produced.

Food Pairing

Any fresh fruit dessert will be complimented by a glass of this late harvest treat. With the wines' soft sweetness, an olive oil lemon zest cake or tropical fruit tart will shine. Add a whipped soft cheese, such as feta or chevre, and enjoy the rich balance and complexity of the wine.



Vintage:	2016
Wine Type:	White Wine
Varietal:	Riesling
Varietal Composition:	
100%	Riesling
Appellation:	Finger Lakes
Harvest Date:	12/19/2016
Acid:	7.7 g/L
pH:	3.4
Bottling Date:	08/22/2017
Residual Sugar:	8.4%
Alcohol %:	12.7%

