

SHELDRAKE POINT

FINGER LAKES

2016 Pinot Gris

Gold Medal

Jefferson Cup Invitational Wine Competition

Alsatian in style and full bodied; a pure expression of Pinot Gris.

Tasting Notes

A reticent nose hinting at under-ripe pineapple and buckwheat. Poached pear and lemons carry the rich palate to a clean acidic finish.

Winemaker Notes

17 tons were harvested on 09/28 and 9/30/16. They were de-stemmed, crushed, and pressed in 2 pressloads to give 2898 gallons, with harvest chemistry of 23.6 Brix, 3.8 g/L TA, and a pH of 3.76.

The juice was settled for 3 days, then was racked off the juice lees, the juice was fermented with D47 yeast to 1.0% residual sugar. The fermentation took 69 days at ~ 66F and stopped naturally.

The wine was filtered off the gross lees 10 days after fermentation had ended, and was left outside to cold stabilize it. It was heat stabilized during the filtration on 12/22/16.

The wines were clarified and stabilized, then sterile filtered during bottling on 02/16/17.

This wine is vegan friendly.

1080 cases produced.

Food Pairing

A full bodied, Alsatian-style Pinot Gris, like the 2016 vintage, lends itself to food versatility. Seafood dishes, like tuna or salmon, paired with asian vegetables and a ginger based sauce will highlight the fruit in the wine. Opt for a rich and creamy macaroni and cheese to amplify the full-bodied complexity of this delicious wine, or with a poached-pear dessert.

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Vintage:	2016
Wine Type:	White Wine
Varietal:	Pinot Gris
Varietal Composition:	
100%	Pinot Gris
Appellation:	Finger Lakes
Harvest Date:	09/28/2016
Acid:	6 g/L
pH:	3.36
Bottling Date:	02/17/2017
Residual Sugar:	1%
Alcohol %:	14%