

SHELDRAKE POINT

— FINGER LAKES —

2016 Reserve Cabernet Franc/Merlot

Gold Medal

Finger Lakes International Wine Competition

From vine to bottle, our Reserve wines reflect our commitment to producing high quality wines that speak of vintage and place within the Finger Lakes.

Tasting Notes

Chocolate covered cherries balance out a nose laced with baking spices and dried herbs, while cocoa and cranberry dominate the palate. The tannins soften in the glass, allowing the fruit to shine through the finish.

Winemaker Notes

4 tons of Cab Franc from CF2 were harvested on October 23, 2016. The fruit was crushed and de-stemmed into wooden bins and cold-soaked for 4 days, then warmed and inoculated. After fermentation, the bins were pressed near dryness, racked to barrels and inoculated with ML bacteria in mid November, finishing by mid December.

35 tons of Merlot fruit was harvested on October 19, 2016. The grapes were crushed and de-stemmed into a stainless steel tank. They were inoculated, fermented, pressed, then racked into oak barrels, and inoculated with ML bacteria. ML fermentation finished by mid December.

2 tons of Cab Sauvignon were harvested on October 23, 2016. It was crushed, de-stemmed, pumped to wooden bins, and cold-soaked. After inoculation the fermentation lasted for 16 days. After pressing, the wine was racked to barrels, inoculated with ML bacteria, finishing by late December.

After almost 9 months in barrel, the blend was assembled on July 31, 2017. It was filtered, then bottled on 09/08/17.

This wine is vegan friendly.

191.5 cases produced

Food Pairing

An herb rubbed lamb roast or a roast chicken with thyme and onions will highlight the floral Cabernet Franc, while braising short ribs in soy sauce and wine, or grilling a portobello mushroom cap will let the softness of the Merlot shine. Even after dinner, this new release pairs seamlessly with an indulgent flourless chocolate cake.



Vintage:	2015
Wine Type:	Red Wine
Varietal Composition:	
54%	Cabernet Franc
44%	Merlot
2%	Cabernet Sauvignon
Appellation:	Finger Lakes
Harvest Date:	10/23/2016
Acid:	5.4 g/L
pH:	3.45
Bottling Date:	09/08/2017
Residual Sugar:	.2%
Alcohol %:	12.7%