

SHELDRAKE POINT

FINGER LAKES

2016 Riesling

88 Points

Wine Enthusiast Magazine



This Riesling is a beautiful representation of the quality of our Cayuga Lake vineyard and the cool climate of the Finger Lakes.

Tasting Notes

A nose of white flowers and lime pith leads to a sweet palate of lemon meringue and soft creamy acidity. The finish lingers with flavors of tangerine and white peach.

Winemaker Notes

12.5 tons of fruit were machine harvested from the R2 block on 10/12/16. They were crushed, de-stemmed and pressed, with harvest chemistry of 21.6 Brix, a TA of 6.9 g/L, and a pH of 3.24. 55% of that juice was used to make this Riesling.

After pressing, the juice was settled for 3 days then racked, warmed, inoculated with Epernay 2 yeast and fermented for 45 days at ~66F. The wine was 5 micron filtered off the fermentation lees approximately 3 months after the fermentation was stopped. The wine was cold stabilized by leaving the wine outside during the winter months. No heat stabilization was necessary.

The wine was filtered and excess dissolved CO2 was removed by sparging with nitrogen for 45 seconds, then sterile filtered during bottling on 06/08/17.

This wine is vegan friendly.

435.9 cases were produced.

Food Pairing

Classic pairings will lead you to something slightly spicy with this wine, as the delicate sweetness will highlight and compliment a chili heat or curry seasoning. But don't be afraid to venture towards a classic german sausage and sauerkraut dish, as the acid can cut through the richness of the sausage and perfectly compliment the sauerkraut's zip.

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| Vintage: | 2017 |
| Wine Type: | White Wine |
| Varietal: | Riesling |
| Varietal Composition: | |
| 100% | Riesling |
| Appellation: | Finger Lakes |
| Harvest Date: | 10/12/2016 |
| Acid: | 8.2 g/L |
| pH: | 3.14 |
| Bottling Date: | 06/08/2017 |
| Residual Sugar: | 1.6% |
| Alcohol %: | 12.6% |

