

SHELDRAKE POINT

— FINGER LAKES —

2017 Beta Series Acid Head Riesling

Beta Series highlights the wild musings of the winemaking team. With these small lot releases, we invite you into the winemaking lab, provide insight behind the creative genius, and include you in the production trails.

Tasting Notes

A soft nuttiness intermingles with freesia and jasmine tea on the nose. Bright refreshing acid is balanced by a creamy lemon curd finish.

Winemaker Notes

3.1 tons of R3 grapes were hand harvested on October 04, 2017 with harvest chemistry of 17.8 Brix, a TA of 9.7 g/L, and a pH of 3.15. The fruit was whole-cluster pressed on that day. After pressing, the 524 gallons of juice were settled for 1 day, then the cleared juice was racked to another tank, warmed, and inoculated with Epernay 2 yeast. The Riesling fermented at ~ 64F for 22 days before being chilled to stop fermentation on October 25, 2018. The wine was kept on the lees for 5 months to aid mouthfeel and complexity.

The wine was sterile filtered at bottling on September 12, 2018.

This wine is vegan friendly.

112.4 cases produced.



Vintage:	2017
Wine Type:	White Wine
Varietal:	Riesling
Varietal Composition:	
100%	Riesling
Appellation:	Finger Lakes
Harvest Date:	10/04/2017
Acid:	11.8 g/L
pH:	3.03
Bottling Date:	09/12/2018
Residual Sugar:	.8%
Alcohol %:	10.3%

