

SHELDRAKE
POINT
— FINGER LAKES —

2017 Beta Series Late Harvest Pinot Gris

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 trials.

Tasting Notes

A rich nose of spiced poached pear evolves seamlessly into tangerine blossom aromatics. A tropical fruit medley of mango and pineapple flirts with honey on the finish.

Winemaker Notes

1 ton from the PG3 block and 1.3 tons from the older PG2 block were hand harvested 12/12/17. They were whole-cluster pressed in a single pressload to give 360 gallons with harvest chemistry of 32.3 Brix, 6.8 g/L TA, and a pH of 3.81.

The juice was settled for 6 days. After being racked off the juice lees, the juice was fermented with VL1. The fermentation continued for 10 days at temperatures between 60 and 70F, and was stopped by chilling at 9.6% residual sugar.

The wine was left outside to cold stabilize it. It was heat stabilized by the addition of 8 pounds per thousand gallons of Bentonite on 06/19/18.

The wines was sterile filtered during bottling on 09/17/18.

This wine is vegan friendly.

48 cases produced.



Vintage:	2017
Wine Type:	White Wine
Varietal:	Pinot Gris
Varietal Composition:	
100%	Pinot Gris
Appellation:	Finger Lakes
Harvest Date:	12/12/2017
Acid:	7 g/L
pH:	4.6
Bottling Date:	09/17/2018
Residual Sugar:	9.6%
Alcohol %:	12.3%