

SHELDRAKE POINT

— FINGER LAKES —

2017 Cabernet Franc

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

Tasting Notes

Framed by floral aromatics, the nose features a core of cranberry and blackberry fruits. The fruit forward palate and mouth filling tannins are balanced with engaging acidity.

Winemaker Notes

The 2017 Cabernet Franc is blended from 100% estate-grown fruit; 68% from the CF2 block and 32% from the newer CF3 block.

The fruit for this wine was processed in 3 lots: 3.3 tons were crushed and de-stemmed to an inside stainless steel tank, 2 tons were crushed and de-stemmed to an unheated outside tank, and the remaining 1.1 ton was crushed and de-stemmed to a wooden bin inside.

The two inside lots, those in the tank and the bin, were inoculated with FX10 and RC212 yeasts, respectively. The tank lot fermented for 2 weeks, reaching a peak temperature of 88F on the 7th day; the bin lot took longer to warm, but fermented in 11 days, peaking of 89F on the 6th day. These lots were pressed together in a single lot.

The outside lot was inoculated with D254 yeast, but took almost 17 days to warm up enough to ferment, and so effectively cold-soaked for 2.5 weeks. It then fermented in two weeks, reaching a peak of 60F on the 6th day.

All of wine was racked to barrels during the first two weeks of December and inoculated with Chris Hansen ML culture. The barrels were a mix of neutral French and American oak, and second or third fill French oak. All lots finished ML by mid December.

The wines were racked out of barrel in late July, after almost 7.5 months in barrel. All of the older French barrels and the older American barrel became part of the classic Cabernet Franc blend. The wine was sterile filtered at bottling on 08/10/18.

This wine is vegan friendly.

262.5 cases produced.

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Vintage:	2017
Wine Type:	Red Wine
Varietal:	Cabernet Franc
Varietal Composition:	
100%	Cabernet Franc
Appellation:	Finger Lakes
Harvest Date:	11/04/2017
Acid:	5.1 g/L
pH:	3.7
Bottling Date:	08/10/2018
Alcohol %:	12.7%