

SHELDRAKE POINT

FINGER LAKES

2017 Dry Rosé

Best Pink Wine
New York Wine Classic

90 Points
Wine Enthusiast Magazine

90 Points
Wine & Spirits Magazine

Silver Medal
Finger Lakes International Wine Competition, 2018

Silver Medal
THE Rosé Competition, 2018

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



Tasting Notes

An explosion in the glass of raspberry and white cherry underlay freshly crushed herbs, and leads to an alluring presence of strawberries and cream. The soft effervescence on the mid-palate allows the juicy cranberry finish to linger.

Winemaker Notes

34 tons of Cabernet Franc were machine harvested on 10/16/17 and 10/22/17, each lot separately crushed and de-stemmed and soaked overnight in bins, the press, or a tank, then pressed the day after harvest. The juice was combined in two chilled tanks and had chemistry of 21 Brix, a TA of 6.5 g/L and a pH of 3.15.

The juice was settled for 2 days, racked off the juice lees, and inoculated with Rhone 4600 yeast and fermented for 14 days (on average) at 60-64F. The fermentations were stopped by chilling at 0.5% residual sugar. The wine was cold-stabilize and then heat-stabilized.

The wine was filtered between 01/03/18 and 01/17/18. Sterile filtration and bottling took place during January, February, and March 2018 with a dissolved CO2 of 1300ppm. This wine is vegan friendly.

2650 cases produced.

Food Pairing

The versatility of dry rosé knows no bounds. Enjoy for brunch with eggs benedict, on the patio in the afternoon with assorted goat cheeses and fruits, at the dinner table with salmon or even with strawberry rhubarb pie; the 2017 will be a refreshing addition to every meal.

Vintage: 2017

Wine Type: Rosé

Varietal: Cabernet Franc

Varietal Composition:

100% Cabernet Franc

Appellation: Finger Lakes

Acid: 8.0 g/L

pH: 3.46

Bottling Date: 01/25/2018

Residual Sugar: .5%

Alcohol %: 12.3%