

2017 RESERVE CABERNET SAUVIGNON

SHELDRAKE
POINT
WINERY

FINGER LAKES ▼ NEW YORK ▼ USA

Intense blackcurrant opens into freshly crushed herbs and new leather on the nose. Black cherry and black pepper flit among firm tannins on the palate, and extend into a long blackberry jam finish.

SUGGESTED RETAIL PRICE: \$38.00

CASES PRODUCED: 190

TECHNICAL DATA

VINTAGE: 2017

APPELLATION: Finger Lakes

VARIETAL COMPOSITION:
96% Cabernet Sauvignon, 4% Merlot

BRIX AT HARVEST: 23 Cabernet Sauvignon,
22 Merlot

ALCOHOL: 13.5%

RESIDUAL SUGAR: 0.2%

ACID: 6 g/L

PH: 3.71

HARVEST DATE: November 11, 2017

BOTTLING DATE: August 9, 2018

VEGAN FRIENDLY: Yes

AWARDS & ACCOLADES

89 POINTS, WINE ADVOCATE

PRODUCTION NOTES

ESTATE VINEYARD BLOCK: CS1 & M1

TONS: 3.1 Cabernet Sauvignon, 7.23 Merlot

YEAST: Cabernet Sauvignon: D254, RC212,
or BRL97; Merlot: BRL97

COLD SOAK: Cabernet Sauvignon: 3 days;
Merlot: no

FERMENTATION DURATION: Cabernet
Sauvignon: 13 days, 2-3 punchdowns each
day; Merlot: 9 days, 2 pumpovers each day

MALOLACTIC FERMENTATION: Cabernet
Sauvignon: Chris Hansen ML culture, ~2
months; Merlot: Lallemand beta ML culture,
3 months

OAK TREATMENT: Cabernet Sauvignon: 5
older oak French barres, 2 3rd-use oak
French barres. Merlot: 6 older oak French
or American barres, 12 3rd or 4th-use oak
French barres.

ADDITIONAL NOTES: Wine rested in barrel
for ~8 months.

ABOUT SHELDRAKE POINT WINERY

Sheldrake Point Winery is named for the prominent point of land on which it sits, located on the western shore of Cayuga Lake. Operated as an orchard and dairy farm from 1850 to the mid-1980s, the 155-acre lakeshore farm lay fallow until 1997 when a small group of wine enthusiasts organized the purchase of the land and founded the winery. Today, Sheldrake Point Winery continues the agricultural tradition with 60 acres of vineyard planted to 10 vitis vinifera varieties, which are used to make approximately 8,500 cases of estate grown, produced, and bottled table and ice wines.

