

# 2018 BETA SERIES ACID HEAD RIESLING

SHELDRAKE  
POINT  
WINERY

FINGER LAKES ▼ NEW YORK ▼ USA

A refreshing nose of lemon zest and white flowers opens to bracing acidity on the palate. Wet stone and granny smith apple transition to a pink grapefruit finish.

SUGGESTED RETAIL PRICE: \$22.00

CASES PRODUCED: 355

## TECHNICAL DATA

VINTAGE: 2018

APPELLATION: Finger Lakes

VARIETAL COMPOSITION:  
100% Riesling

ALCOHOL: 9.5%

RESIDUAL SUGAR: 1.1%

ACID: 10.3 g/L

PH: 2.79

HARVEST DATE: September 28, 2018

BOTTLING DATE: July 30, 2019

VEGAN FRIENDLY: Yes

## PRODUCTION NOTES

ESTATE VINEYARD BLOCK: R1 & R2

TONS: 5.15

YEAST: Epernay 2

COLD SOAK: No

FERMENTATION DURATION: ~64 days

MALOLACTIC FERMENTATION: No

OAK TREATMENT: None

ADDITIONAL NOTES: Wine rested on lees for 7.5 months to aid mouthfeel and complexity. A 1% addition of final press Riesling ice wine juice was added in November to aid in complexity and balance residual sugar.

## 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.

