

SHELDRAKE
POINT
— FINGER LAKES —

2018 Beta Series Appassimento Cabernet Franc

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 cocktail of grenadine and orange liqueur garnished with an olive provide aromatic depth on the nose. The nose is contrasted by a palate of everything dried: figs, herbs, cranberries, and prunes. Bright acid, tannins, and elevated alcohol carry the finish.

Winemaker Notes

The Cabernet Franc for our appassimento-style Cabernet Franc was hand harvested from the CF2 block on 01/03/18, with harvest chemistry of 27.1 Brix, 3.69 pH, and 5.10 g/L TA, after having dried on the vines for 2 months after regular harvest.

The clusters were placed in three bins and were danced on to crush the grapes. The contents of the three bins were then combined into a single bin, warmed over several days, and inoculated with Rhone 2226 on 01/07/18. It fermented, with what punch downs were possible, for 18 days, until about 0.6% residual sugar, and was pressed in the wooden basket press. It was racked a week later to 1 second fill and 1 third fill French oak barrels.

The wine was pumped out of barrel after nearly 8 months in oak, and filtered on that same day.

The wine was sterile filtered at bottling on 09/13/18.

This wine is vegan friendly.

62 cases produced.



Vintage:	2018
Wine Type:	Red Wine
Varietal:	Caber
Varietal Composition:	
100%	Cabernet Franc
Appellation:	Finger Lakes
Harvest Date:	01/03/2018
Acid:	6.6 g/L
pH:	3.92
Bottling Date:	09/13/2018
Residual Sugar:	.6%
Alcohol %:	15.9%