

# SHELDRAKE POINT

— FINGER LAKES —

## 2018 Beta Series Late Harvest 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

Sweet notes of orange marmalade, cherries, and cranberries dominate the nose. Clove and vanilla accentuate a sweet fruit palate of strawberry, rhubarb, and cooked cherries.

### Winemaker Notes

The fruit for this wine was hand harvested, with 84% coming from the CF2 block and 16% from the CF1 block on 02/14/18, with harvest chemistry of 34 Brix, 4.10 pH, and 7.5 g/L TA, after having dried on the vines for 3.5 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 02/15/18. It fermented, with what punch downs were possible, for 30 days, until about 9.3% residual sugar, and was pressed in the wooden basket press.

The wine was sterile filtered at bottling on 09/17/18. The final chemistry was 15.3% alcohol, a pH of 4.05, a TA of 7 g/L, residual sugar of 9.3% and free SO<sub>2</sub> of 71 ppm.

This wine is vegan friendly.

85 cases produced.



Vintage:	2018
Wine Type:	Red Wine
Varietal:	Cabernet Franc
Varietal Composition:	
100%	Cabernet Franc
Appellation:	Finger Lakes
Harvest Date:	02/14/2018
Acid:	7 g/L
pH:	4.05
Bottling Date:	09/17/2018
Residual Sugar:	9.3%
Alcohol %:	15.3%