

# 2018 CABERNET FRANC

With a delicate floral and fruity nose, this wine speaks of the vintage. On the palate, a white pepper spice accents a cran-raspberry finish.

SUGGESTED RETAIL PRICE: \$22.00

CASES PRODUCED: 460

## TECHNICAL DATA

VINTAGE: 2018

APPELLATION: Finger Lakes

VARIETAL COMPOSITION:

94.4% Cabernet Franc, 5.6% Merlot

ALCOHOL: 12%

RESIDUAL SUGAR: 0.1%

ACID: 4.6 g/L

PH: 3.95

HARVEST DATE: Cabernet Franc: October 30, 2018; Merlot: October 25, 2018

BOTTLING DATE: August 12, 2019

VEGAN FRIENDLY: Yes

## PRODUCTION NOTES

ESTATE VINEYARD BLOCK: 62% CF3, 32% CF2, 5.6% M1

TONS: 6.2 Cabernet Franc; 5.4 Merlot

YEAST: Cabernet Franc: FX10; Merlot: BRL97

COLD SOAK: Cabernet franc: 3 days

FERMENTATION DURATION: Cabernet Franc: 7 days; Merlot: 6 days

MALOLACTIC FERMENTATION: Cabernet Franc: VP41ML; Merlot: beta ML in tank.

OAK TREATMENT: Cabernet Franc: Two 400L 4<sup>th</sup> use French puncheons, six neutral French oak barrels, and eight 4<sup>th</sup> use French oak 225L barrels. The 225L barrels were transferred to larger puncheons as they became available. Merlot: One neutral American oak, 6 neutral French oak, and eight 4-or-5<sup>th</sup> fill French oak 225L barrels.

ADDITIONAL NOTES: Cabernet Franc: 2 pumpovers per day during fermentation, and 17 days of post-fermentation maceration.

SHELDRAKE  
POINT  
WINERY

FINGER LAKES ▼ NEW YORK ▼ USA



## 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.