

# 2018 BETA SERIES GEWÜRZTRAMINER STRIKES BACK

SHELDRAKE  
POINT  
WINERY

FINGER LAKES ▼ NEW YORK ▼ USA

Vibrant tropical nose of lychee, guava, and tangerine with a touch of honeysuckle. A rich palate weight overwhelms with flavors of orange marmalade, nutmeg, and a juicy peach sundae finish.

SUGGESTED RETAIL PRICE: \$28.00

CASES PRODUCED: 198 (375ml)

## TECHNICAL DATA

VINTAGE: 2018

APPELLATION: Finger Lakes

VARIETAL COMPOSITION:  
100% Gewürztraminer

ALCOHOL: 13.5%

RESIDUAL SUGAR: 5.0%

ACID: 6.4 g/L

PH: 4.24

HARVEST DATE: January 29, 2018

BOTTLING DATE: September 17, 2018

VEGAN FRIENDLY: Yes

## PRODUCTION NOTES

ESTATE VINEYARD BLOCK: GW1

TONS: 2.15

YEAST: VL1

COLD SOAK: No

FERMENTATION DURATION: 22 days

MALOLACTIC FERMENTATION: No

OAK TREATMENT: None

ADDITIONAL NOTES: Whole cluster pressed



## 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 55 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.

