

2019 BETA SERIES MUSCAT OTTONEL BUBBLES

SHELDRAKE
POINT
WINERY

FINGER LAKES ▼ NEW YORK ▼ USA

This wine provides a crisp and refreshing palate, highlighted by flavors of white grapefruit and rosewater, and a touch of stone fruit. The fresh, delicate nose hints at aromas of fruit loops and rose petals.

SUGGESTED RETAIL PRICE: \$20.00

CASES PRODUCED: 197

TECHNICAL DATA

VINTAGE: 2019

APPELLATION: Finger Lakes

VARIETAL COMPOSITION:
100% Muscat Ottonel

ALCOHOL: 10.1%

RESIDUAL SUGAR: 1.1%

ACID: 7.7 g/L

PH: 3.27

HARVEST DATE: October 5, 2019

BOTTLING DATE: February 12, 2020

VEGAN FRIENDLY: Yes

PRODUCTION NOTES

ESTATE VINEYARD BLOCK: MO1

TONS: 3.2

YEAST: Epernay

COLD SOAK: 2 days

FERMENTATION DURATION: 28 days

MALOLACTIC FERMENTATION: No

OAK TREATMENT: None

ADDITIONAL NOTES: The grapes were hand-picked and whole cluster pressed. Finished still wine was transported to Lakewood Vineyards for force carbonation and bottling.

AWARDS & ACCOLADES

GOLD MEDAL, Finger Lakes International Wine Competition

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.

