

2019 BLK3 PINOT NOIR

Delicate floral aromas of violets and rose petal are rounded out by raspberries on the nose. This unfiltered Pinot Noir crosses the palate with dusty tannins, elements of dried herbs and tart cherry and cranberry on the finish.

SUGGESTED RETAIL PRICE: \$35.00

CASES PRODUCED: 55.5

TECHNICAL DATA

VINTAGE: 2019

APPELLATION: Finger Lakes

VARIETAL COMPOSITION:
100% Pinot Noir

BRIX AT HARVEST: 20.3

ALCOHOL: 11.6%

RESIDUAL SUGAR: 0.0%

ACID: 5.2 g/L

PH: 3.86

HARVEST DATE: October 7, 2019

BOTTLING DATE: October 4, 2020

VEGAN FRIENDLY: Yes

PRODUCTION NOTES

ESTATE VINEYARD BLOCK: PN3

TONS: 0.9

YEAST: FX10

COLD SOAK: 4 days

FERMENTATION DURATION: 7 days

MALOLACTIC FERMENTATION: Yes

OAK TREATMENT: 8.5 Months in 7th-use
French oak

ADDITIONAL NOTES: Hand harvested fruit.
Wine enjoyed 3 days maceration post-
fermentation

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.

