

2019 BETA SERIES LATE HARVEST PINOT GRIS

SHELDRAKE
POINT
WINERY

FINGER LAKES ▼ NEW YORK ▼ USA

Aromas of almond flour and baking spices mix with white peach and honey on the nose. A mouth-filling treat of tropical fruit and banana, with candied apricots and honey on the finish.

SUGGESTED RETAIL PRICE: \$45.00

CASES PRODUCED: 93.6

TECHNICAL DATA

VINTAGE: 2019

APPELLATION: Finger Lakes

VARIETAL COMPOSITION:
100% Pinot Gris

BRIX AT HARVEST: 29.6

ALCOHOL: 10.6%

RESIDUAL SUGAR: 10%

ACID: 8.2 g/L

PH: 3.84

HARVEST DATE: November 26, 2019

BOTTLING DATE: August 12, 2020

VEGAN FRIENDLY: Yes

AWARDS & ACCOLADES

SILVER 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

PRODUCTION NOTES

ESTATE VINEYARD BLOCK: PG3

TONS: 1.35

YEAST: VL-1

COLD SOAK: No

FERMENTATION DURATION: 14 days

MALOLACTIC FERMENTATION: No

OAK TREATMENT: None

ADDITIONAL NOTES: 375 bottle



vinifera varieties, which are used to make approximately 8,500 cases of estate grown, produced, and bottled table and ice wines.



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