

2019 RESERVE DRY RIESLING

The nose opens with subtle notes of white flowers, bolstered by fresh lemons. Fleshy peaches front a creamy lemon curd mid-palate carried through to a mixed citrus finish.

SUGGESTED RETAIL PRICE: \$35.00

CASES PRODUCED: 112

TECHNICAL DATA

VINTAGE: 2019

APPELLATION: Finger Lakes

VARIETAL COMPOSITION:
100% Riesling

BRIX AT HARVEST: 19.2

ALCOHOL: 11.3%

RESIDUAL SUGAR: 0.6%

ACID: 7 g/L

PH: 3.19

HARVEST DATE: October 9, 2019

BOTTLING DATE: June 25, 2020

VEGAN FRIENDLY: Yes

AWARDS & ACCOLADES

SILVER, New York Wine Classic

90 POINTS, Wine & Spirits Magazine

92 POINTS, Wine Advocate

PRODUCTION NOTES

ESTATE VINEYARD BLOCK: R2 & R3

TONS: 2.38

YEAST: Epernay 2, V1116

COLD SOAK: No

FERMENTATION DURATION: 110 days

MALOLACTIC FERMENTATION: No

OAK TREATMENT: None

ADDITIONAL NOTES: Fermentation was stuck at 1.4% sugar after 90 days; re-inoculated and fermented to 1%, then stirred with nitrogen to re-initiate fermentation

FOOD PAIRING

Charcuterie; Pan-Asian cuisine; shellfish; sautéed vegetables; creamy sauces; grilled pork; roasted chicken

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

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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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