

# 2020 BETA SERIES MUSCAT OTTONEL BUBBLES

SHELDRAKE  
POINT  
WINERY

FINGER LAKES ▼ NEW YORK ▼ USA

Aromas of tropical passion fruit and orange blossom circulate in the glass as it transitions to bright citrus on the palate with white flowers and tangerine. Notes of lime and jasmine tea are carried through on a long finish.

SUGGESTED RETAIL PRICE: \$20.00

CASES PRODUCED: 221

## TECHNICAL DATA

VINTAGE: 2020

APPELLATION: Finger Lakes

VARIETAL COMPOSITION:  
100% Muscat Ottonel

ALCOHOL: 11%

RESIDUAL SUGAR: 0.7%

ACID: 7.2 g/L

PH: 3.32

HARVEST DATE: September 21, 2020

BOTTLING DATE: January 13, 2021

VEGAN FRIENDLY: Yes

## AWARDS & ACCOLADES

90 POINTS, JamesSuckling.com

## PRODUCTION NOTES

ESTATE VINEYARD BLOCK: MO1 & MO2

TONS: 3.2

YEAST: Epernay

COLD SOAK: None

FERMENTATION DURATION: 22 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.



## 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.

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