

# 2020 GAMAY NOIR

Aromas of cherry compote, cran-apple juice and hints of rose grace the nose, followed by fresh strawberries, light vanilla and pepper. A soft, smooth mouthfeel is highlighted by refreshing acidity and notes of pomegranate and red fruit, lingering through the finish.

SUGGESTED RETAIL PRICE: \$18.00

CASES PRODUCED: 624

## TECHNICAL DATA

VINTAGE: 2020

APPELLATION: Finger Lakes

VARIETAL COMPOSITION:  
100% Gamay Noir

BRIX AT HARVEST: 22.2

ALCOHOL: 12.9%

RESIDUAL SUGAR: 0.1%

ACID: 5.7 g/L

PH: 3.59

HARVEST DATE: October 8, 2020

BOTTLING DATE: June 2 & 3, 2021

VEGAN FRIENDLY: Yes

## PRODUCTION NOTES

ESTATE VINEYARD BLOCK: GN2, GN1

TONS: 8.9

YEAST: Laffort FX10

COLD SOAK: None

FERMENTATION DURATION: 10 days

MALOLACTIC FERMENTATION: Lallemand  
alpha

OAK TREATMENT: Neutral French oak 59  
gallon barrels, 3<sup>rd</sup> use French oak 132 gallon  
barrels, 4<sup>th</sup> use French oak 106 gallon  
barrels, and 4<sup>th</sup> use French oak 60 gallon  
barrels.

ADDITIONAL NOTES: 6.5 month in barrel

## AWARDS & ACCOLADES

88 POINTS, Wine & Spirits Magazine

90 POINTS, JamesSuckling.com

## 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.

SHELDRAKE  
POINT  
WINERY

FINGER LAKES ▼ NEW YORK ▼ USA

