

2016 RESERVE DRY RIESLING

Candied lime peel and freshly squeezed orange juice dominate the nose. Notes of tropical fruit salad persist on the mid-palate, giving way to a structured finish.

SUGGESTED RETAIL PRICE: \$35.00

CASES PRODUCED: 245.3

TECHNICAL DATA

APPELLATION: Finger Lakes

VARIETAL COMPOSITION:
100% Riesling

ALCOHOL: 11.3%

RESIDUAL SUGAR: 1.3%

ACID: 7.6 g/L

PH: 3.06

HARVEST DATE: October 7, 2016

BOTTLING DATE: June 15, 2017

VEGAN FRIENDLY: Yes

PRODUCTION NOTES

ESTATE VINEYARD BLOCK: R2

TONS: .22

COLD SOAK: No

FERMENTATION DURATION: 110 days

MALOLACTIC FERMENTATION: No

OAK TREATMENT: None

ADDITIONAL NOTES: Wine rested on lees for less than one month

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 55 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.