

2018 BETA SERIES APPASSIMENTO CABERNET FRANC

SHELDRAKE
POINT
WINERY

FINGER LAKES ▼ NEW YORK ▼ USA

A cocktail of grenadine and orange liqueur garnished with an olive provide aromatic depth on the nose. The nose is contrasted by a palate of everything dried: figs, herbs, cranberries, and prunes. Bright acid, tannins, and elevated alcohol carry the finish.

SUGGESTED RETAIL PRICE: \$45.00

CASES PRODUCED: 62

TECHNICAL DATA

APPELLATION: Finger Lakes

VARIETAL COMPOSITION: 100% Cabernet Franc

ALCOHOL: 15.9%

RESIDUAL SUGAR: 0.6%

ACID: 6.6 g/L

PH: 3.92

HARVEST DATE: January 3, 2018

BOTTLING DATE: September 13, 2018

VEGAN FRIENDLY: Yes

PRODUCTION NOTES

ESTATE VINEYARD BLOCK: CF1 & CF2

YEAST: Rhone 2226

COLD SOAK: No

FERMENTATION DURATION: 18 days

MALOLACTIC FERMENTATION: No

OAK TREATMENT: 1 2nd-use oak French barrel and 1 3rd-use oak French barrel

ADDITIONAL NOTES: Grapes dried on vine 2 months after traditional harvest; fruit was whole cluster foot pressed; wine rested in barrels for 8 months

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.

