

2017 BETA SERIES LATE HARVEST CABERNET FRANC

SHELDRAKE
POINT
WINERY

FINGER LAKES ▼ NEW YORK ▼ USA

Sweet notes of orange marmalade, cherries, and cranberries dominate the nose. Clove and vanilla accentuate a sweet fruit palate of strawberry, rhubarb, and cooked cherries.

SUGGESTED RETAIL PRICE: \$40.00

CASES PRODUCED: 85

TECHNICAL DATA

APPELLATION: Finger Lakes

VARIETAL COMPOSITION: 100% Cabernet Franc

ALCOHOL: 15.3%

RESIDUAL SUGAR: 9.3%

ACID: 7 g/L

PH: 4.05

HARVEST DATE: February 14, 2018

BOTTLING DATE: September 17, 2018

VEGAN FRIENDLY: Yes

PRODUCTION NOTES

ESTATE VINEYARD BLOCK: CF1 & CF2

YEAST: Rhone 2226

COLD SOAK: No

FERMENTATION DURATION: 30 days

MALOLACTIC FERMENTATION: No

OAK TREATMENT: None

ADDITIONAL NOTES: Grapes dried on vine 3.5 months after traditional harvest; fruit was whole cluster foot pressed

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.

