

SHELDRAKE POINT

RESERVE RIESLING

2006 Vintage
Our Price: \$26.00

87 points *Wine Spectator*

Gold Medal *Riverside International*

Gold Medal *Tasters Guild Intl*

DbI Gold Medal *New York Wine & Food Classic*



Tasting Notes:

The 2006 Reserve Riesling illustrates the steely backbone for which our vineyard is known. The wine shows aromatic minerality, lime and green apple on the nose. It is bone dry with zingy minerality and stone fruit and a fresh, lingering finish and will age well.

Ratings:

87 in *Wine Spectator* (Mar 2008)

Awards:

Double Gold - *NY Wine & Food Classic* (Aug 2008)

Gold - *Riverside International* (Apr 2008)

Gold - *Tasters Guild International* (Apr 2008)

Silver - *Finger Lakes International* (Mar 2008)

Silver - *Eastern International* (May 2008)

Winemaker Notes:

On October 16-18, 2006 10.7 tons of grapes were harvested (19.2 Brix, 11.4 g/L Ta, 2.89 pH), sorted to remove botrytis-affected clusters then whole-cluster pressed. The juice was settled overnight, chaptalized to 22 Brix and inoculated with Epernay II yeast. The wine was fermented cool (55 to 60 F) for 72 days then left on the fine lees to enhance mouth-feel and add weight. Technical adjustments included cold and heat stabilization, filtering and the addition of ascorbic acid to prevent atypical aging.

Food Pairing:

Herb-roasted chicken and the cuisine of Alsace call out for this excellent Dry Riesling.

Vintage:	2006
Wine Type:	White Wine
Varietal:	Riesling
Appellation:	Finger Lakes
Harvest Date:	10/16/2006
Acid:	11.4 g/L
pH:	2.92
Bottling Date:	7/7/2007
Residual Sugar:	0.6%
Alcohol %:	12.2%
Production:	219 cases



www.sheldrakepoint.com