

# SHELDRAKE POINT

## CABERNET FRANC

2007 Vintage

Our Price: \$19.00

**89 points and "Best Buy"**

*Wine & Spirits Magazine*

**Silver Medal**

*Finger Lakes Intl Wine Competition*



### Tasting Notes:

A youthful purple color with dark cherry and oak notes in the nose. Medium bodied tasting of red fruits, light oak and herbs and a fresh toasty finish. Lovely Loire style.

### Ratings:

89 and 'Best Buy' - *Wine & Spirits* (Oct 2009)

### Awards:

Silver - *Finger Lakes International* (Mar 2009)

### Winemaker Notes:

On October 22, 2007 14 tons of Cabernet Franc (8 year old block) were harvested (22.0 Brix, TA 6.2 g/L, pH 3.25). Following fermentation (D254 yeast 8 days) it was pressed, settled and racked to older barrels. On October 29, 2007 5 tons of Cabernet Franc (10 years old) were harvested on (20.3 Brix, TA 6.2 g/L, pH 3.19) and fermented (BM45 yeast 16 days). The wine was pressed, settled and racked to barrels (14 older, two new). Both lots were inoculated with malolactic bacteria in early November, which finished by late November. Micro-oxidation began on November 21st and continued for nine days. French oak spirals were added half way through. The herbal notes of the wine decreased, and the tannins in the wine evolved from hard to more round. The Cabernet Franc was blended from 88% older, neutral French and American oak barrels and 12% new oak (10 months in barrel). A 15% component of micro-ox wine was added to the blend.

### Food Pairing:

The freshness, lighter tannins and red fruit enable Cabernet Franc to pair with cheeses, tomato based dishes, ham, pork and veal, poultry, Mediterranean dishes and, of course, gourmet pizza.

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|------------------------|----------------|
| <b>Vintage:</b>        | 2007           |
| <b>Wine Type:</b>      | Red Wine       |
| <b>Varietal:</b>       | Cabernet Franc |
| <b>Appellation:</b>    | Finger Lakes   |
| <b>Harvest Date:</b>   | 10/22/2007     |
| <b>Acid:</b>           | 6.5 g/L        |
| <b>pH:</b>             | 3.38           |
| <b>Oak Aging:</b>      | 10 months      |
| <b>Bottling Date:</b>  | 9/21/2008      |
| <b>Residual Sugar:</b> | 0.4%           |
| <b>Alcohol %:</b>      | 12.3%          |
| <b>Production:</b>     | 738 cases      |



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