

SHELDRAKE POINT

CABERNET SAUVIGNON

2007 Vintage

Our Price: \$25.00

Gold Medal *Finger Lakes Intl Wine Competition*



Tasting Notes:

A youthful deep purple color with a prominent nose of violets, dark cherry fruit and well-integrated sweet oak. A full bodied and ripe wine having fresh black current fruit supported by ripe tannins. The dark fruit and tannins are complementary and balanced and the finish lingers.

Awards:

Gold – *Finger Lakes Intl Wine Competition* (May 2009)

Winemaker Notes:

On October 25, 2007 2.6 tons of Cabernet Sauvignon were harvested (21.7 Brix, 8 Ta, 3.04 pH), crushed, de-stemmed, chapitalized to 23 Brix and fermented in two lots as 1.9 tons (BM45 yeast, 11 days) and 0.7 tons (BRL97, 12 days). Temperatures peaked at 90F and 96 F respectively. The two lots were pressed together with the combined press fraction kept separate. The wines were racked to barrels with the free run juice racked to one new American oak barrel and three older neutral barrels. The press fraction was racked to two older neutral oak barrels. Malolactic fermentation finished by December 11. Technical adjustments include acid reduction, filtration, SO2 adjustment and the addition of 4% Cabernet Franc.

Food Pairing:

A wine that will accompany bold roasted meats and will cellar well.

Vintage:	2007
Wine Type:	Red Wine
Varietal:	Cabernet Sauvignon
Appellation:	Finger Lakes
Harvest Date:	10/25/2007
Acid:	6.5 g/L
pH:	3.47
Oak Aging:	8 months
Bottling Date:	9/21/2008
Residual Sugar:	0.3%
Alcohol %:	12.4%
Production:	135 cases

