

SHELDRAKE POINT

DRY RIESLING

2007 Vintage
Our Price: \$15.00

87 Points *Wine Spectator*

91 Points *Wine & Spirits*

Silver Medal *New York Wine & Food Classic*



Tasting Notes:

Pale lemon-green in color showing peach and apricot aromas. The Riesling is dry, medium bodied with gripping minerality and a vibrant fresh finish of tree fruit, citrus and orange petal.

Ratings:

87 in *Wine Spectator* (Sep 2008)

91 in *Wine & Spirits* (Nov 2008)

85 in *Wine Enthusiast* (Feb 2009)

Awards:

Silver - *New York Wine & Food Classic* (Aug 2009)

Bronze - *American Wine Society* (Nov 2008)

Bronze - *Finger Lakes International* (Mar 2009)

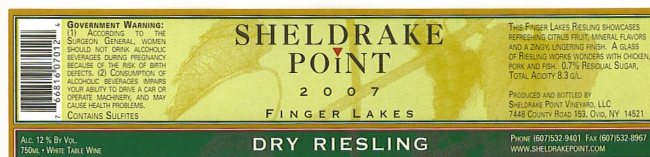
Winemaker Notes:

Following a warm vintage, 29 tons of Riesling grapes were harvested on October 16, 2007 and October 21 and pressed as three block lots. The juice was settled, one small lot lightly chapitalized, and all were fermented with Epernay II yeast following acid additions (the consequence of a warm year). The wines were cool fermented (~60 F) and stopped with chilling. Technical adjustments included cold stabilization, filtration, CO2 gas reduction and sweetness balance (+0.15%).

Food Pairing:

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

Vintage:	2007
Wine Type:	White Wine
Varietal:	Riesling
Appellation:	Finger Lakes
Harvest Date:	10/16/2007
Acid:	8.2 g/L
pH:	2.83
Bottling Date:	5/20/2008
Residual Sugar:	0.75%
Alcohol %:	11.8%
Production:	894 cases



www.sheldrakepoint.com