

# SHELDRAKE POINT

## GAMAY

2007 Vintage  
Our Price: \$18.00

**Bronze Medal** *American Wine Society*



### Tasting Notes:

Medium/light ruby in color. The Gamay shows light red fruit in the nose and a butter note. Medium bodied, round and supple in the mouth and showing sweet red fruit and white pepper spice. Fresh with a lingering finish of light, ripe tannins and a dusting of oak.

### Awards:

Bronze - *American Wine Society* (Nov 2008)

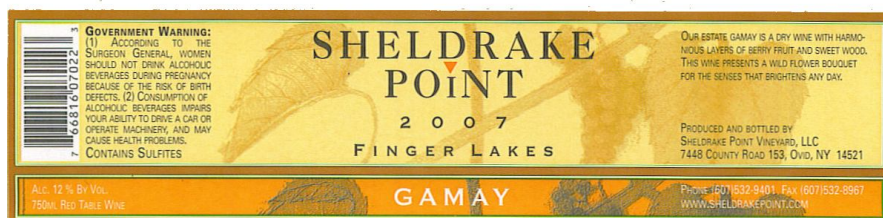
### Winemaker Notes:

On October 5, 2007 5 tons of grapes were hand-harvested (22 Brix, 8.2 g/L Ta, 3.29 pH) then crushed and de-stemmed into a stainless steel tank. The wine was fermented on the skins (RB-2 yeast) with daily pump-overs. The fermentation temperature peaked at 91F. The Gamay was pressed after seven days on the skins then racked into older, neutral French and American barrels. Malolactic fermentation finished by November 20, 2007. The Gamay spent six months in neutral barrels.

### Food Pairing:

Our fresh, varietal Gamay will pair well with a broad range of casual foods such as chausouerie, light chicken dishes, salads and cheeses.

<b>Vintage:</b>	2007
<b>Wine Type:</b>	Red Wine
<b>Varietal:</b>	Gamay Noir
<b>Appellation:</b>	Finger Lakes
<b>Harvest Date:</b>	10/5/2007
<b>Acid:</b>	6.7 g/L
<b>pH:</b>	3.44
<b>Oak Aging:</b>	6 months
<b>Bottling Date:</b>	7/2/2008
<b>Residual Sugar:</b>	0.1%
<b>Alcohol %:</b>	12.5%
<b>Production:</b>	306 cases



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