

SHELDRAKE POINT

LATE HARVEST RIESLING

2007 Vintage

Our Price: \$25.00

Gold Medal *Finger Lakes Intl Wine Competition*

Silver Medal *American Wine Society*



Tasting Notes:

Pale lemon in color. A prominent aromatic nose of peach fruit, apricots, orange blossom and honey notes. Intense, fresh and lively in the mouth showing apple, pear and peach flavors with a long, energetic finish.

Awards:

Gold - *Finger Lakes International* (Mar 2009)

Silver - *American Wine Society* (Nov 2008)

Winemaker Notes:

In the late summer of 2007, a select block of Riesling grapes was covered by netting to prevent predation by birds and deer. This block was destined for Riesling Ice Wine and was harvested frozen on January 2 and 20, 2008. The sugar level of the juice for our Late Harvest was 34 Brix (normal for wine is 22). Fermentation continued for 39 days at ~65 F (VL1 yeast) and was stopped by chilling. The final wine includes 20% 2007 Riesling blended for balance and harmony.

Food Pairing:

This lovely wine will be delicious with fruit desserts such as Peach Cobbler or an Almond Pear Cake With Crème Fraîche.

Vintage:	2007
Wine Type:	Dessert Wine
Varietal:	Riesling
Appellation:	Finger Lakes
Harvest Date:	1/2/2008
Acid:	9.7 g/L
pH:	2.98
Bottling Date:	6/13/2008
Residual Sugar:	9.1%
Alcohol %:	13.1%
Production:	91 cases (375 ml)

