

SHELDRAKE POINT

MERLOT

2007 Vintage
Our Price: \$16.00



Tasting Notes:

A tasty and fresh Estate blend of Merlot (88%), Syrah (8%) and Cabernet Franc (4%) grapes from our vineyards on the western shore of Cayuga Lake. Purple in color, with red cherries and a smoky oak note in the nose, and flavors of delicate red fruit. The finish is lively and showing light tannins.

Winemaker Notes:

On October 15, 2007 six tons of Merlot fruit were harvested (21 Brix, 4.9 g/L Ta, 3.23 pH). The grapes were crushed and destemmed, chapitalized to 23 Brix and fermented (D254 yeast). A one-ton lot that included Syrah (0.3 tons) was chapitalized to 22 Brix and fermented (BRL 97).

Both lots fermented for ~11 days, and were pressed together with the press fraction separated. On November 1, 2007 the wine was racked into barrels (15 of Merlot free run, 3 of Merlot/Syrah, and 2 press fraction barrels).

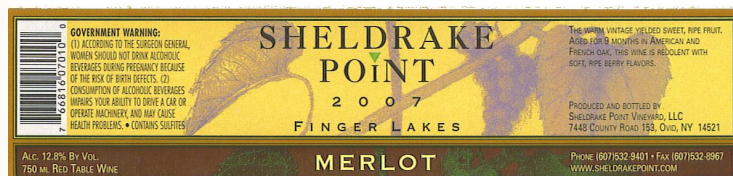
Barrel composition included 80% older neutral French and American oak and 20% newer oak (French and American). Malolactic fermentation finished by late November. Barrels selected for the Merlot included all 4 of the newer oak barrels, both Merlot/Syrah barrels, and one press fraction barrel.

Technical adjustments included acid reduction, cold stabilization, and the addition of 4% Cabernet Franc.

Food Pairing:

The 2007 Merlot will pair well with grilled meats and vegetables.

Vintage:	2007
Wine Type:	Red Wine
Varietal:	Merlot
Appellation:	Finger Lakes
Harvest Date:	10/15/2007
Acid:	6.7 g/L
pH:	3.42
Oak Aging:	10 months
Bottling Date:	9/20/2008
Residual Sugar:	0.3%
Alcohol %:	12.5%
Production:	204 cases



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