

# SHELDRAKE POINT

## PINOT NOIR

2007 Vintage

Our Price: \$16.00



### Tasting Notes:

Light garnet in color. A lovely nose of strawberries touched by light, sweet oak note. Medium bodied with soft tannins and red cherry fruit. Fresh, lively red fruit and oak nuances in the finish.

### Winemaker Notes:

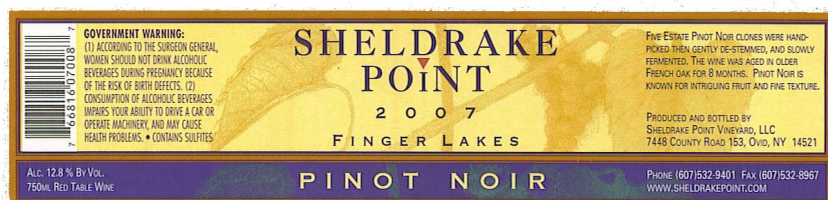
On October 1 and 3, 2007 Pinot Noir was harvested from two blocks and 9.5 tons was crushed and de-stemmed (22.3 Brix, 7.6 g/L Ta 3.44 pH).

The Pinot was fermented dry over seven to nine days in four lots with three yeasts (AMH, D254 and BM45) and punch downs twice per day. Peak temperatures reached 86 to 91F and press fractions were kept separate. Technical adjustments included chapitalization to 23 Brix and the addition of tartaric acid for pH control. One small lot was cold soaked for three days. All lots were racked to older neutral oak with two new French barrels (12%) and inoculated with an ML culture (MBR31). The wine was racked after 9 months of barrel aging. A selection of 6.5 barrels was made for a Reserve wine and 16.5 for this premium Pinot Noir (including the two new barrels).

### Food Pairing:

Pinot Noir pairs with leaner meats such as veal, chicken, turkey, rabbit, game birds, and filets of beef and pork. These can be smoked or roasted. Also pair with earthy dishes such as mushrooms.

<b>Vintage:</b>	2007
<b>Wine Type:</b>	Red Wine
<b>Varietal:</b>	Pinot Noir
<b>Appellation:</b>	Finger Lakes
<b>Harvest Date:</b>	10/1/2007
<b>Acid:</b>	6.5 g/L
<b>pH:</b>	3.66
<b>Oak Aging:</b>	9 months
<b>Bottling Date:</b>	7/21/2008
<b>Residual Sugar:</b>	0.2%
<b>Alcohol %:</b>	12.5%
<b>Production:</b>	385 cases



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