

# SHELDRAKE POINT

## RIESLING

2007 Vintage  
Our Price: \$15.00

**92 points** *Wine & Spirits*

**87 points** *Wine Spectator*

**Gold Medal** *Riverside International*

**DbI Gold Medal** *New York Wine & Food Classic*



### Tasting Notes:

Light lemon in color, showing mineral, citrus and apple notes in the nose. The wine is medium bodied with minerality and apple fruit flavors. The initial sweetness is refreshed leaving a well balance firm, fresh and satisfying finish.

### Ratings:

87 in *Wine Spectator* (Sep 2008)

92 in *Wine & Spirits* (Nov 2008)

### Awards:

Double Gold - *NY Wine & Food Classic* - (Aug 2009)

Gold - *Riverside Intl* (May 2009)

Bronze - *American Wine Society* (Nov 2008)

Bronze - *Finger Lakes Intl* (Mar 2009)

### Winemaker Notes:

On October 16, 2007 20 tons of Riesling were harvested (21 Brix, 6.1 g/L Ta, 3.22 pH) and pressed in two lots. The juice was settled and racked then inoculated with Epernay II yeast and acidified (the consequence of a warm vintage). The wine was fermented cool (60F) and the fermentation was stopped by chilling. Technical adjustments included cold stabilization, filtration and sweetness balance and the addition of Riesling Ice Wine (2.3%) from our January 2008 harvest.

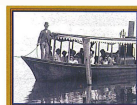
### Food Pairing:

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

### Production:

743 cases

<b>Vintage:</b>	2007
<b>Wine Type:</b>	White Wine
<b>Varietal:</b>	Riesling
<b>Appellation:</b>	Finger Lakes
<b>Harvest Date:</b>	10/16/2007
<b>Acid:</b>	9.2 g/L
<b>pH:</b>	2.83
<b>Bottling Date:</b>	6/4/2008
<b>Residual Sugar:</b>	2.3%
<b>Alcohol %:</b>	11.7%



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