

# SHELDRAKE POINT

## RIESLING ICE WINE

2007 Vintage

Our Price: \$50.00

**A superb Riesling Ice Wine as evidenced by so many Ratings and Awards!**

**One of our finest wines ever.**



### Tasting Notes:

Select Riesling grapes were netted for protection, and hand harvested when naturally frozen on the vine at temperatures between 10 F to 18 F; then pressed immediately and fermented cool. This Ice Wine featuring an elegant structure, refined complexity and fresh balance. Sensuous aromas of mango and marmalade weave effortlessly through flavors of peach, lemon and orange peel into a pure and generous finish. Dancing acidity, the hallmark of Finger Lakes Riesling, provides the backbone for luscious, sweet fruit. Without doubt, the finest Ice Wine we have produced, and one that will age for a decade.

### Ratings:

93 - *Wine & Spirits* (Feb 2009)

92 - *Wine Enthusiast* (Feb 2009)

86 - *Wine Spectator* (Mar 2008)

### Awards:

Double Gold - *Eastern International* (May 2008)

Double Gold - *New York State Fair* (June 2008)

Double Gold - *NY Wine & Food Classic* (Aug 2008)

Gold - *Finger Lakes International* (Mar 2008)

Silver & 'Best in Class' - *Intl Wine & Spirit Competition* (2008)

Silver - *Tasters Guild International* (Apr 2008)

Bronze - *Decanter World Wine Awards* (2008)

### Winemaker Notes:

In the late summer of 2006 a block of premium Riesling grapes was draped with netting to prevent predation by birds and deer. On January 17th, 2007 the temperature had reached 14F overnight and we harvested 2.0 tons of Riesling grapes naturally frozen on the vine (38 Brix, 11.0 g/L Ta, 2.99 pH). The grapes were then pressed immediately and fermented cool (60 F) for 106 days, using VL1 yeast. Fermentation was stopped by chilling at 11.8% alc. and 18% residual sugar. The wine was filtered at bottling on August 29, 2007.

### Food Pairing:

The remarkable flavors and balance of this wine lends itself to desserts such as hazelnut torte, cheesecake and crème brûlée.

<b>Vintage:</b>	2007
<b>Wine Type:</b>	Dessert Wine
<b>Varietal:</b>	Riesling
<b>Appellation:</b>	Finger Lakes
<b>Harvest Date:</b>	1/17/2007
<b>Acid:</b>	11.2 g/L
<b>pH:</b>	3.4
<b>Bottling Date:</b>	8/29/2007
<b>Residual Sugar:</b>	18.0%
<b>Alcohol %:</b>	11.8%
<b>Production:</b>	157 cases (375 ml)