

# SHELDRAKE POINT

## RESERVE CABERNET FRANC

2007 Vintage

Our Price: \$30.00

**91 points** *Wine & Spirits Magazine*

**Silver Medal** *Finger Lakes Intl Wine Competition*



### Tasting Notes:

Medium purple in color showing red and cranberry fruit with a smoky note. The wine is medium bodied with vanilla, vibrant red fruit and herbs. Tannins are ripe, well defined and support a pleasing finish of spicy oak notes and fresh red fruit. A youthful wine that will cellar very well.

### Ratings:

91 - *Wine & Spirits* (Dec 2009)

### Awards:

Silver - *Finger Lakes International* (Mar 2010)

### Winemaker Notes:

On October 22, 2007 14 tons of Cabernet Franc (8 years old) were harvested (22.0 Brix, TA 6.2 g/L, pH 3.25). Following fermentation this lot was pressed, settled and racked to older barrels. On October 29, 2007 5 tons of Cabernet Franc (10 years old) were harvested on (20.3 Brix, TA 6.2 g/L, pH 3.19) and fermented. The wine was pressed, settled and racked to barrels (12% new). Both lots were inoculated with malolactic bacteria in early November, which finished by late November. Micro-oxidation of the blend began on November 21st and continued for nine days. French oak spirals were added. The tannins in the wine evolved from hard to more round. Seven barrels were selected for this Reserve Cabernet Franc. These included older French & American barrels and 14% new American oak. The final blend included 4% of the micro-ox Cabernet Franc. Technical adjustments included cold stabilization, filtration, and SO2 adjustment.

### Food Pairing:

The freshness, lighter tannins and red fruit enable Cabernet Franc to pair with cheeses, tomato based dishes, ham, pork and veal, poultry, Mediterranean dishes and, of course, gourmet pizza

<b>Vintage:</b>	2007
<b>Wine Type:</b>	Red Wine
<b>Varietal:</b>	Cabernet Franc
<b>Appellation:</b>	Finger Lakes
<b>Harvest Date:</b>	10/22/2007
<b>Acid:</b>	6.2 g/L
<b>pH:</b>	3.36
<b>Oak Aging:</b>	9 months
<b>Bottling Date:</b>	9/21/2008
<b>Residual Sugar:</b>	0.4%
<b>Alcohol %:</b>	12.5%
<b>Production:</b>	167 cases



**GOVERNMENT WARNING:**  
1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. 2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS.  
CONTAINS SULFITES

Alc. 13% By Vol.  
750 mL WHITE TABLE WINE

**SHELDRAKE POINT**  
*Barrel Reserve*  
2 0 0 7  
FINGER LAKES  
*Cabernet Franc*

THIS BARREL SELECT ESTATE WINE FROM THE WONDERFULLY RIFE 2007 VINTAGE WAS AGED FOR 8 MONTHS IN AMERICAN AND FRENCH OAK. ONLY 7 BARRELS WERE PRODUCED.

PRODUCED AND BOTTLED BY  
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