

SHELDRAKE POINT

RESERVE CHARDONNAY

2007 Vintage

Our Price: \$18.00

Gold Medal *International Eastern Wine Competition*



Tasting Notes:

Pale lemon in color, the wine shows lovely barrel fermentation aromatics that beautifully integrate ripe, Chardonnay fruit with sweet butter wood notes. Medium bodied with a creamy texture, these aromatics are echoed in the wine's taste with the long, fresh finish also adding a note of minerality. A stylish, barrel fermented Finger Lakes Chardonnay.

Awards:

Gold - *International Eastern Wine Competition* (May 2009)

Winemaker Notes:

On October 11, 2007 three tons of fruit was harvest (21.2 Brix, 5.3 g/L Ta, 3.35 pH). The grapes were whole-cluster pressed and settled. The juice was racked off the gross lees the day after pressing, but kept on the fine lees for an additional 3 days after racking, with cooling, before fermentation. The must was chaptalized to 22.5 Brix, and 1.5 g/L tartaric acid was added during fermentation in barrels.

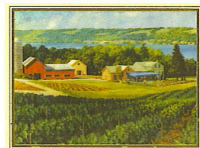
The barrels included five (63%) older French and three new Nevers oak barrels. Fermentation lasted approximately 3.5 weeks in barrel and was followed by malo-lactic fermentation that finished in early January 2008.

Battonage (lees stirring) was performed daily from mid-November through mid February. The wines were racked and blended after 10 months in barrel. Technical adjustments included heat stabilization, filtration and SO2 adjustment.

Food Pairing:

An excellent wine to pair with light meats such as chicken and pork as well as cream dishes and, of course, cheese in its many incarnations.

Vintage:	2007
Wine Type:	White Wine
Varietal:	Chardonnay
Appellation:	Finger Lakes
Harvest Date:	10/11/2007
Acid:	7.1 g/L
pH:	3.08
Oak Aging:	10 months
Bottling Date:	8/14/2008
Residual Sugar:	0.1%
Alcohol %:	12.9%
Production:	197 cases



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