

# SHELDRAKE POINT

## WATERFALL CHARDONNAY

2007 Vintage

Our Price: \$12.00

**87 points and a 'Best Buy'** *Wine Enthusiast*

**Bronze Medal** – *Finger Lakes Intl Wine Competition*

**One of our most popular wines!**

### Tasting Notes:

Pale lemon in color. Light minerality and pear notes in the nose. Lovely round mouthfeel and balance showing apple and white peach flavors with a supple, elegant finish.

### Ratings:

87 and "Best Buy" in *Wine Enthusiast* (Feb 2009)

### Awards:

Bronze – *Finger Lakes Intl Wine Competition* (Mar 2010)

### Winemaker Notes:

On October 11, 2007 8.5 tons of estate fruit was harvested (21.2 Brix, 5.2 g/L TA, 3.33 pH) crushed, de-stemmed, pressed and the juice was racked off the gross lees the next day and kept on the fine lees for an additional three days (cool) and chaptalized to 22.5 Brix. The wine was cool fermented (~ 65 F) with two yeasts (T306 and D47).

On October 13, 2007 6.5 tons of Seneca fruit was received (20.8 Brix, 5.5 g/L TA, 3.51 pH) crushed and de-stemmed and settled. The wine was fermented cool using two yeasts (D47, CY 3079) with battonage weekly for three months.

Technical adjustments included an addition of tartaric acid, SO<sub>2</sub>, grape tannins, cold and heat stabilization and filtration.

### Food Pairing:

A harmonious framework for pairing with light meats such pork and fowl.



<b>Vintage:</b>	2007
<b>Wine Type:</b>	White Wine
<b>Varietal:</b>	Chardonnay
<b>Appellation:</b>	Finger Lakes
<b>Harvest Date:</b>	10/11/2007
<b>Acid:</b>	6.6 g/L
<b>pH:</b>	3.35
<b>Bottling Date:</b>	6/25/2008
<b>Residual Sugar:</b>	0.3%
<b>Alcohol %:</b>	12.7%
<b>Production:</b>	1034 cases



[www.sheldrakepoint.com](http://www.sheldrakepoint.com)