

SHELDRAKE POINT

CABERNET FRANC

2008 Vintage

Our Price: \$16.00

Silver Medal *New York Wine & Food Classic-2010*

Bronze Medal *Finger Lakes International - 2010*



Tasting Notes:

A youthful purple color with ripe blackberry & herbal notes in the nose. Medium bodied tasting of red fruits, briar and plum lead to a fresh toasty finish. Young, vivid and developing Loire style.

Winemaker Notes:

9.5 tons of Cabernet Franc (from vineyard CF2) were harvested on 10/24/08, as two lots, one that had been cluster-thinned and that received no cluster thinning. The lots were kept separate through fermentation and barrel aging. The cluster-thinned fruit was crushed, de-stemmed and pumped to a 1500 gallon tank. The unthinned fruit was also crushed, des-stemmed and pumped to the neighboring 1500 gallon tank. Following fermentation (D254 yeast 8 days) it was pressed, settled and racked to older barrels. Both lots were pressed near dryness, on the 10th day after inoculation. The press lots were kept separate and were racked to barrels two days later. The wine was racked out of barrel on 08/03/09, after nearly 9 months in oak. To this blend was made a 4% addition of the 2007 CF micro-ox wine, a 2% addition of the 2008 Merlot wine, and a 2% addition of the 2008 Cabernet Sauvignon wine. The wine was blended during the first week of August and chilled for 3 weeks to 35F. It was coarse filtered off the tartrates through 2.0 micron pads on 8/21/09 and through 0.7 micron pads on 8/27/09. 1.5 g/L of sugar was added, to a total of 4 g/L.

Vintage: 2008

Wine Type: Red Wine

Varietal: Cabernet Franc

Appellation: Finger Lakes

Harvest Date: 10/24/2008

Acid: 6.5 g/L

pH: 3.42

Oak Aging: 9 months

Bottling Date: 9/10/2009

Residual Sugar: 0.4%

Alcohol %: 13.5%

Production: 588 cases

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.



www.sheldrakepoint.com