SHELDRAKE POINT

# DRY ROSÉ

**2008 Vintage**
**Our Price: $12.00**

**Silver Medal** - *Intl Eastern Wine Competition*

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

**Tasting Notes:**
Our Rosé is a lovely salmon color, with a captivating bouquet of peach, apple and pear notes. The wine is round in the mouth and shows tree fruit flavors through the fresh finish. Lighthearted and charming.

**Awards:**
Silver - *International Eastern Wine Competition* (Mar 2009)
Bronze – *Finger Lakes Intl Wine Competition* (Mar 2010)

**Winemaker Notes:**
The Cabernet Franc was harvested cool on October 24, 2008. The grapes were crushed and de-stemmed then chilled in a refrigerated truck for a three day cold soak before pressing (23.1 Brix, 6 g/L Ta, 3.52 pH). The settled and clear juice fermented at ~65F for 10 days with Rhone 4600 yeast, and stopped at 0.2% residual sugar. Technical adjustments included cold and heat stabilization. Following blending trials Gamay Noir was added for color and presence and Gewürztraminer for fruit highlights. Technical adjustments included cold and heat stabilization, SO2 adjustment and filtration.

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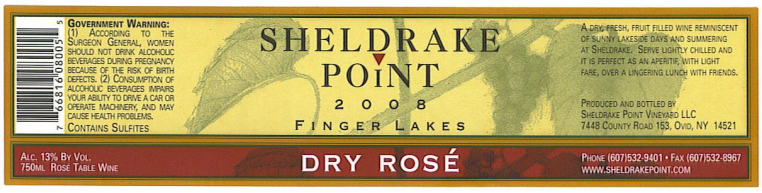
| **Vintage:** | 2008 |
| **Wine Type:** | Rosé Wine |
| **Varietal:** | Cabernet Franc |
| **Appellation:** | Finger Lakes |
| **Harvest Date:** | 10/24/2008 |
| **Acid:** | 7.4 g/L |
| **pH:** | 3.59 |
| **Oak Aging:** | n/a |
| **Bottling Date:** | 3/10/2009 |
| **Residual Sugar:** | 0.2% |
| **Alcohol %:** | 13.8% |
| **Production:** | 391 cases |

**Food Pairing:**
Best served slightly chilled, Rosé is well suited to grilled sausages and summer vegetables. It is a harmonious match to a bouillabaisse, mushroom and liver paté. For cheese pairings try local *Lively Run* Chevre and Cayuga Blue made from goat's milk.

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