

SHELDRAKE POINT

GEWÜRZTRAMINER

2008 Vintage
Our Price: \$18.00

Silver Medal *New York Wine & Food Classic*

Silver Medal *Finger Lakes International*

Best White Vinifera *Jefferson Cup Intl Competition*



Tasting Notes:

This exuberant, full-bodied Gewürztraminer is pale lemon in color, with a bouncy nose of spicy pear, rose petal and orange blossom. Round and ripe in the mouth, full bodied and luxurious, showing spicy fruit, and a long fresh finish of ripe pear, mandarin flavors with notes of tarragon.

Awards:

Silver - *New York Food & Wine Classic 2009*

Silver - *Finger Lakes International (Mar 2010)*

Bronze - *Riverside International (May 2009)*

Best White Vinifera - *Jefferson Cup Invitational Competition 2009*

Winemaker Notes:

On October 15 & 17, 2008 13.3 tons of Gewurztraminer (80% from a new block) was hand harvested and cooled to 45F (23.2 Brix, 6.7 g/L Ta, 3.7 pH). The fruit was destemmed and cold-soaked for three days. Pressing yielded 1666 gal of free run juice, and 540 gal of press fraction. The cold settled juices were racked to fermentation tanks two days later. All lots were fermented using Epernay II yeast at 60-63 F with tartaric acid additions for pH control. The free run lot fermented for 39 days and was stopped at 0.5% residual sugar; the press fraction fermented for 70 days to 0.5% residual sugar. The free run and press fraction lots were combined to become the varietal Gewurztraminer.

Food Pairing:

A well-known partner to turkey, chicken, ham and scallops, it is also delectable as an aperitif with smoked oysters, fried calamari or bacon and mild Blue cheeses such as Gorgonzola or Maytag Blue.

Vintage:	2008
Wine Type:	White Wine
Varietal:	Gewürztraminer
Appellation:	Finger Lakes
Harvest Date:	10/15/2008
Acid:	6.3 g/L
pH:	3.53
Bottling Date:	3/16/2009
Residual Sugar:	0.5%
Alcohol %:	13.6%
Production:	711 cases

