

# SHELDRAKE POINT

## RIESLING

2008 Vintage

Our Price: \$15.00

**88 points** *Wine Spectator*

**Gold Medal** *American Wine Society*

**DbI Gold Medal** *Golden Nose Competition*



### Tasting Notes:

Light lemon color leads to an inviting nose redolent of honey, peaches and spiced pears. Round, full and rich in the mouth from the wonderful noble rot, this Riesling remains fresh through a finish of honeyed tree fruit. A wonderful 'auslese' in a Finger Lakes style.

### Ratings:

88 in *Wine Spectator*

### Awards:

Double Gold – *Golden Nose Competition* - (Apr 2010)

Gold – *American Wine Society* (Nov 2009)

Silver – *Finger Lakes Intl Competition* (Mar 2010)

### Winemaker Notes:

Riesling (7.7 tons) was machine harvested on October 19, 2008 (24.9 Brix, 9.3 g/L Ta, 3.01 pH) and (2.7 tons) hand harvested (then sorted) on October 20, 2008 (22.2 Brix, 8.8 g/L Ta, 3.15 pH). The crop was heavily botryzied and redolent with raisined fruit. Each lot was pressed then settled for two days, racked and then inoculated with Epernay II yeast. Fermentations lasted for 51 days to ~ 4 Brix, and 49 days to 0.8 Brix (respectively) then both lots were combined. Technical adjustments included cold and heat stabilization, filtration, and SO2 addition.

### Food Pairing:

Herb-roasted chicken and the cuisine of Alsace call out for this excellent Riesling.

<b>Vintage:</b>	2008
<b>Wine Type:</b>	White Wine
<b>Varietal:</b>	Riesling
<b>Appellation:</b>	Finger Lakes
<b>Harvest Date:</b>	10/20/2008
<b>Acid:</b>	9.0 g/L
<b>pH:</b>	3.30
<b>Bottling Date:</b>	3/26/2009
<b>Residual Sugar:</b>	3.6%
<b>Alcohol %:</b>	12.2%
<b>Production:</b>	616 cases



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