

# SHELDRAKE POINT

## SUMMER BLUSH

2008 Vintage

Recent Price: \$10.00

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

**One of our Most Popular Wines!**



### Tasting Notes:

Pale peach in color. The nose is wildly fruity and aromatic with notes of spiced honey. Sweet and fruity in the mouth with a long finish of fresh, spicy fruits. Delicious.

### Awards:

Silver - *NY Wine & Food Classic* - (Aug 2009)

### Winemaker Notes:

On October 15, 2008 9.1 tons of Cayuga white grapes (a Seneca Lake vineyard) were de-stemmed, crushed and pressed (20.2 Brix, 9.3 g/L Ta, 3.02 pH.) Two later the clear juice was racked, warmed, inoculated with Epernay II yeast and chaptalized to 23 Brix. The wine was fermented cool (60-65 F) for 51 days then cooled to 44 F to stop fermentation at 2.8% residual sugar. The wine was racked off the lees on November 12. Blending trials demonstrated elevated aromatics by the addition of 7% Estate Gewürztraminer. To create a lovely blush color and a hint of red fruit Cabernet Franc (14%) was added. Technical adjustments include cold stabilization, filtration, sweetness adjustment to 4% residual sugar and SO2 adjustment.

### Food Pairing:

The style of Summer White matches well with Thai, Chinese and Mexican dishes.

**Vintage:** 2008

**Wine Type:** Blush Wine

**Varietals:** Cayuga White,  
Gewurtztraminer &  
Cabernet Franc

**Appellation:** Finger Lakes

**Harvest Date:** 10/15/2007

**Acid:** 8.3 g/L

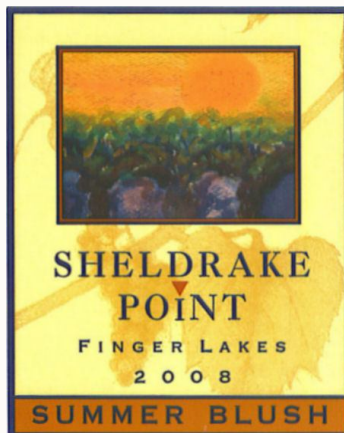
**pH:** 3.05

**Bottling Date:** 2/10/2008

**Residual Sugar:** 4.0%

**Alcohol %:** 12.8%

**Production:** 257 cases



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