

SHELDRAKE POINT

SUMMER WHITE

2008 Vintage
Our Price: \$10.00

Silver Medal *New York Wine & Food Classic*

One of our Most Popular Wines!



Tasting Notes:

Pale lemon with a bouquet of golden apple and melon. Off dry in the mouth with light sweetness and fruity lemon, peach and fruit-skin flavors, all followed with a refreshing finish.

Awards:

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

Winemaker Notes:

On 10/15/2008 we received a total of 9.1 tons of machine-picked Cayuga white grapes with a harvest chemistry of 20.2 Brix, 9.3 g/L TA, and 3.02 pH. Fermentation continued at approximately 60-65 F for 51 days, at which point the wine was cooled to 44 F to stop fermentation at 2.8% residual sugar. The wine was racked off the gross lees, then cold-stabilized by leaving the wine in outside tanks for 6 weeks. Blending trials showed that the wine was improved by the addition of 7% of the wine produced from our settled, fermented Gewürztraminer lees. The blend was filtered through 2.5 micron pads with no further cold-stabilization or heat stabilization required.

Food Pairing:

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

Vintage:	2008
Wine Type:	White Wine
Varietals:	Cayuga White, Gewurtztraminer
Appellation:	Finger Lakes
Harvest Date:	10/15/2008
Acid:	8.0 g/L
pH:	3.20
Bottling Date:	2/17/2009
Residual Sugar:	2.8%
Alcohol %:	11.8%
Production:	436 cases

