

SHELDRAKE POINT WINERY

2010 Cabernet Franc

90% Cabernet Franc, 6% Merlot,
& 4% Cabernet Sauvignon.



Vintage:	2010
Wine Type:	Red Wine
Varietal:	Cabernet Franc
Appellation:	Finger Lakes
Harvest Date:	10/8/2010
Acid:	5.8 g/L
pH:	3.49
Oak Aging:	9 months
Bottling Date:	8/31/2011- 9/1/2011
Residual Sugar:	0.0%
Alcohol %:	12.3%
Production:	622 cases

87 POINTS

Ultimate Wine Challenge, 2012

TASTING NOTES

A compelling arrangement of herbs, cherries, and cinnamon with a core of savory, fresh red fruit and layers of light oak. Youthful tannins couple with a sweet spice finish.

WINEMAKER NOTES

Harvested on 10/08/10, 12.5 tons of Cabernet Franc were fermented, pressed, then aged in French and American oak barrels, and inoculated with malolactic bacteria in late October, and finished ML fermentation by late November.

Harvested on 10/11/10, 3.3 tons of Merlot were fermented, pressed, then aged in American oak barrels, and inoculated with malolactic bacteria in late October, and finished ML fermentation by late November.

Harvested on 10/21/10, 1.5 tons of Cabernet Sauvignon were fermented, pressed, then aged in American oak barrels, and inoculated with malolactic bacteria in early November, and finished ML fermentation by early December.

After 9 months in oak, the wine was racked out of barrel during the first week of August, blended, and bottled in late August and early September 2011.

FOOD PAIRING

The freshness, lighter tannins and red fruit enable Cabernet Franc to pair with cheeses, tomato based dishes, ham, pork and veal, or poultry.