

SHELDRAKE POINT WINERY

2011 Luckystone Red

*85% Cabernet Franc, 12% Merlot,
1.8% Gamay & 1.2% Cabernet Sauvignon.*



Vintage:	2011
Wine Type:	Red Wine
Varietal:	Vinifera Red Blend
Appellation:	Finger Lakes
Harvest Date:	Oct. – Nov. 2011
Acid:	5.6 g/L
pH:	3.48
Bottling Date:	5/22/2012
Residual Sugar:	0.4%
Alcohol %:	11.7%
Production	1263 cases

TASTING NOTES

Light ruby in color with a nose of cinnamon, maple, and clove. The 2011 Luckystone Red is light in body, with a round and soft mouthfeel. Earthy notes mingle with vanilla and black cherry, and follow through to a long warm spice finish.

WINEMAKER NOTES

On Oct 29th, 75% of the Cab Franc was harvested, and on Nov 4th, the remaining 10% of was harvested. The lots were separately crushed, de-stemmed, and inoculated. Approximately 1400 gal aged with Peter DeVivi oak staves, while the remaining 1200 gal aged in American & French oak barrels.

On Oct 15th the Merlot was harvested and fermented on the skins. It was pressed after 8 days of fermentation, and the component which went into the Luckystone was racked to a French oak barrel and a FlexTank with Peter DeVivi NY state oak staves.

The Gamay was harvested on Oct 25th, crushed, de-stemmed, and fermented. It was then aged in a 4th-use French oak barrel.

The Cab Sauvignon was harvested on Nov 4th, fermented on the skins, and pressed after 11 days of fermentation. The component which went into the Luckystone was aged in stainless steel.

FOOD PAIRING

This smooth and earthy red blend pairs with leaner meats such as veal, chicken, turkey, rabbit, game birds, and filets of beef and pork.