

SHELDRAKE POINT WINERY

2011 Luckystone White

*30% R1 Riesling, 18% R2 Riesling,
30% Chardonnay, 16% Pinot Gris &
6% Gewürztraminer.*



Vintage:	2011
Wine Type:	White Wine
Varietal:	White Vinifera Blend
Appellation:	Finger Lakes
Harvest Date:	Sept. – Nov.
Acid:	8.9 g/L
pH:	3.11
Bottling Date:	3/27 & 4/24/2012
Residual Sugar:	1.3%
Alcohol %:	11.6%
Production:	1300 cases

TASTING NOTES

Pale lemon with a fresh citrus nose and soft notes of white peach. The 2011 Luckystone White invites with a floral bouquet and a rounded mouthfeel, following through to tart grapefruit and a crisp mineral finish.

WINEMAKER NOTES

On 10/14/11, ten tons of R1 grapes were harvested with a chemistry of 17.3 Brix, a TA of 9.5 g/L, and a pH of 3.14.

On 11/02/11, ten tons of R2 grapes were harvested with a chemistry of 19.2 Brix, a TA of 8.4 g/L, and a pH of 3.09. An additional 8.4 tons with a harvest chemistry of 19.4 Brix, 7.7 g/L TA, and a pH of 3.03 were harvested on 11/03/11.

On 9/30/11, 5.6 tons of Chardonnay were harvested with a chemistry of 17.8 Brix, a TA of 8.4 g/L, and a pH of 3.23. The fruit was crushed (except for 1.5 tons added as whole-cluster, to fill the press), pressed, and settled for 2 days.

On 10/19/11, 9.1 tons of PG3 grapes were harvested with a chemistry of 21.2 Brix, a TA of 7.0 g/L, and a pH of 3.29.

On 10/15/11, 9.8 tons from both Gewürztraminer vineyards were harvested and placed into a refrigerated truck for cooling. The combined fruit had a harvest chemistry of 22.5 Brix, a TA of 6.6 g/L, and a pH of 3.45.

FOOD PAIRING

The crisp and refreshing style of Luckystone White matches well with Asian-inspired salads complimented with chicken and ginger.