

# SHELDRAKE POINT WINERY

## 2011 Riesling

96.2% R2 Riesling grapes & 3.8% Riesling Ice Wine.  
(Please refer to vineyard map.)



<b>Vintage:</b>	2011
<b>Wine Type:</b>	White Wine
<b>Varietal:</b>	Riesling
<b>Appellation:</b>	Finger Lakes
<b>Harvest Date:</b>	Nov 2-3, 2011 Jan 3, 2012
<b>Acid:</b>	8.9 g/L
<b>pH:</b>	2.97
<b>Bottling Date:</b>	June 4, 5 & 14, 2012
<b>Residual Sugar:</b>	2.4%
<b>Alcohol %:</b>	11.1%
<b>Production</b>	998 cases

### 88 POINTS

*Wine & Spirits, 2012*

### MEDAL OF EXCELLENCE

*Jefferson Cup Invitational, 2012*

### SILVER MEDAL

*New York Wine & Food Classic, 2012*

### TASTING NOTES

Pale lemon in color with soft and supple aromatics of ripe peach and sweet honey. Hints of lilac and candied pear on the palate couple with a round, silky mouthfeel braced by bright acidity.

### WINEMAKER NOTES

On November 2<sup>nd</sup>, 2011, 18.3 tons of R2 Riesling grapes were hand-harvested, and had a harvest chemistry of 19.4 Brix, a TA of 7.7 g/L, and a pH of 3.03. All of the fruit was crushed, destemmed, pressed, and settled for 3 days. Fermentation lasted for 50 days and stopped at ~1.8% residual sugar. The wine was racked off the fermentation lees 2 weeks after the fermentation was stopped and cold stabilized.

On January 3<sup>rd</sup>, 2012, 2.5 tons of R2 Riesling Ice Wine grapes were hand-harvested. The grapes were pressed for 50 hours, producing 163 gallons of juice with harvest chemistry 36.1 Brix, 8.3 g/L TA, 2.92 pH. Fermentation lasted for 2 months.

In April the Riesling and Riesling Ice Wine juices were blended to produce the 2011 Riesling.

### FOOD PAIRING

With a hint of sweetness, this 2011 Riesling pairs beautifully with spicy Thai or curry dishes, or try it as an aperitif with mild blue cheeses.