

SHELDRAKE POINT VINEYARD

2008 GEWÜRZTRAMINER

Pronounced gah-vertz-trah-mee-ner

AWARDS

Invitational Jefferson Cup White Vinifera Award, 2009
Silver, *New York Wine Classic Competition*, 2009
Bronze, *Riverside International Competition*, 2009

TASTING NOTES

This exuberant, full-bodied Gewürztraminer is pale lemon in color, with a bouncy nose of spicy pear, rose petal and orange blossom. Round and ripe in the mouth, full bodied and luxurious, showing spicy fruit, and a long fresh finish of ripe pear and mandarin flavors with notes of tarragon.

COMPOSITION

Sheldrake Point's 2008 Gewürztraminer is a dry Estate wine produced from Gewürztraminer grapes grown in our vineyards.

RECOMMENDED FOOD PAIRINGS

Gewürztraminer is classically paired with spicy dishes. However, being a late-ripening and relatively late harvested grape, it tends to be a bit higher in alcohol which makes it taste "hot." If you pair a "hot" wine with spicy foods, it amplifies the heat. A tangy-spicy or sweet-spicy dish, on the other hand, provides the perfect balance. Dishes prepared with coconut milk and meals served with chutney are good examples as are tangines, teriyaki, Chinese barbecued spareribs, and Thai sates. This dry example of Sheldrake Point's Gewürztraminer also pairs well with many quiches and other egg-based tarts. Otherwise eggs can be notoriously tough on wines.

PRODUCTION NOTES

On October 15 and 17, 2008 13.3 tons of Gewürztraminer (80% from a new block) were hand harvested and cooled to 45F (23.2 Brix, 6.7 g/L Ta, 3.7 pH). The fruit was destemmed and cold-soaked

PRODUCTION NOTES *continued*

for three days. Pressing yielded 1666 gal of free run juice, and 540 gal of press fraction. The cold settled juices were racked to fermentation tanks two days later. All lots were fermented using yeast at 60-63 F with tartaric acid additions for pH control. The free run lot fermented for 39 days and was stopped at 0.5% residual sugar; the press fraction fermented for 70 days to 0.5% residual sugar. The free run and press fraction lots were combined to become the varietal Gewürztraminer.

Alcohol	13.6%
Residual sugar	0.5%
Total acidity	6.3 g/L
pH	3.53
Bottled	March 16, 2008
Cases	711

HARVEST NOTES

The average temperature for April was unusually warm and the vines pushed early with bud break on May 1. May was cooler than average but even so bloom was also early about June 16. Both June and July were warmer than average but unusually wet (lower solar radiation).

Verasion started in the early varieties about August 1st and was over by August 15th. Overall, August was cool and in the last two weeks the rain all but stopped. The first three weeks of September were dry and of average temperature. The last week of September was also warm but wet. October was of average condition in both temperature and moisture. It is worth noting that 2007 was much warmer than 2008 in August, about the same in September and considerably warmer in October.

Looking across all varieties, red and whites, acids are fresher in 2008 than 2007. Reflecting the season and yield control, some varieties such as Riesling, Pinot Gris and Gewürztraminer show better ripeness and balance in 2008.

SHELDRAKE POINT VINEYARD

7448 County Road 153, Ovid, NY 14521
607.532.9401 — www.sheldrakepoint.com