



2017 Riesling Dry

The 2017 growing season contrasted greatly with the dry season of 2016 with much higher than normal amounts of rainfall from May through August. The critical months of September and October ended up being much warmer than normal, allowing for extended ripening and overall a very positive growing season.

The 2017 bottling of our dry Riesling is comprised of 2 separately harvested & fermented lots and clones (90 & 198).

This dry Riesling is an outstanding food wine, fresh and full-bodied with restrained fruit and lively acidity, and a smooth, beautifully balanced finish. A perfect accompaniment for seafood, chicken and other light meals.

Finger Lakes | Estate Bottled

Harvested: Oct 22 (clone 90) & 23 (clone 198), 2017

Bottled: Apr 17 & 19, 2018 | 1800 cases produced

Acidity: 7.6g/L | pH: 3.05 | IRF: 0.79 | RS: 0.6% | Alcohol: 12.3%

Released: Feb 2019 | UPC 0 96363 88500 2



**90 rating / Top 100 Best Buy for 2019, Wine Enthusiast, Jan 2019/Nov 2019
Best White Wine, Best Dry Riesling, Best Overall Riesling, Double Gold -
NY Wine Classic 2019**

91 rating, Gold/Exceptional, Best Buy & Cellar Selection, BTI, Feb 2019

92 pts, Gold - San Diego International Wine Comp, 2019

91 pts, Gold - International Eastern Wine Comp, 2019

Gold - San Francisco Chronicle Wine Competition, 2019

Gold - Texas International Wine Comp, 2019

*Five Generations
of the Wagner Family
have grown grapes in
the deep glacial soils on the
eastern slopes of Seneca Lake.
This heritage has provided us
with an intimate connection
to the land. Since 1978,
we have carried this same
passion into our wines,
which we welcome you
to experience.*





HOSMER

— ESTATE WINERY —

ESTABLISHED 1985 | FINGER LAKES, NY



2017 Chardonnay

Winemakers Notes:

11 tons of our Chardonnay were machine-harvested over one week-10/3/17 to 10/11/17 from various blocks of fruit on the farm. 85% of the volume was fermented in stainless steel tanks using yeast strains DV-10 and D254. 15% was fermented in new French barrels and neutral French and American barrels using yeast strains DV-10, D254, and D47. The wine was aged for six months on lees during which it underwent malolactic fermentation. The barrels were stirred once a week for four months. The wine was then racked and filtered before being bottled.

Vineyard Notes:

The first Chardonnay vines were planted on the farm in 1975, making them some of the oldest vines on the farm. They are trained to V.S.P. (vertical shoot positioning) and high cordon allowing for a mix of cultivation practices.

Tasting Notes:

The 2017 Chardonnay is highly aromatic with flavors of Meyer lemon, coriander and lime blossoms on the nose. The palate is bright with smooth flavors of fresh honeysuckle and pineapple.

Harvest Date: October 3-11 2017

Bottled: May 2 & 3, 2018

Quantity: 750 cases

Brix at Harvest: 20.9°

pH: 3.35

T.A. 6.7 g/L

R.S. 4 g/L

Alcohol: 12.6%

2019 DRY ROSÉ

The 2019 vintage offers classic aromatics of strawberries and cream with a burst of spring flowers. The palate opens with bright acidity highlighting white cherry, and is rounded out with a pithy citrus finish.

SUGGESTED RETAIL PRICE: \$18.00

CASES PRODUCED: 2700

TECHNICAL DATA

VINTAGE: 2019

APPELLATION: Finger Lakes

VARIETAL COMPOSITION:
100% Cabernet Franc

ALCOHOL: 11.6%

RESIDUAL SUGAR: 0.6%

ACID: 7.5 g/L

PH: 3.65

HARVEST DATE: October 25, 2019

BOTTLING DATE: January 21, 2020

VEGAN FRIENDLY: Yes

AWARDS & ACCOLADES

90 POINTS, Wine Enthusiast Magazine

ABOUT SHELDRAKE POINT WINERY

Sheldrake Point Winery is named for the prominent point of land on which it sits, located on the western shore of Cayuga Lake. Operated as an orchard and dairy farm from 1850 to the mid-1980s, the 155-acre lakeshore farm lay fallow until 1997 when a small group of wine enthusiasts organized the purchase of the land and founded the winery. Today, Sheldrake Point Winery continues the agricultural tradition with 60 acres of vineyard planted to 10 vitis vinifera varieties, which are used to make approximately 8,500 cases of estate grown, produced, and bottled table and ice wines.

SHELDRAKE POINT WINERY

FINGER LAKES ▼ NEW YORK ▼ USA

PRODUCTION NOTES

ESTATE VINEYARD BLOCK: CF1, CF2, CF3

TONS: 39

YEAST: Rhone 4600

COLD SOAK: First lot: 5 days; Subsequent
lots: 3 days

FERMENTATION DURATION: ~18 days

MALOLACTIC FERMENTATION: No

OAK TREATMENT: None

ADDITIONAL NOTES: Extended maceration
was done to lower acid levels prior to
fermentation, resulting in an approximate
drop of almost 4g/L.

FOOD PAIRING

Charcuterie; fresh cheeses; fried, grilled, or
stewed fish; grilled or roasted pork; green
salads; grilled shrimp. Or, as Julia Child said,
"Rosés can be served with everything"!





CHANNING DAUGHTERS



Channing Daughters 2018 Rosso Fresco

So, we open the bottle, pour a glass...swirl, sniff, taste...and "Wow...Fun, Fresh, Delish and damn good!" These are the first words out when writing the notes about our new 2018 vintage of Rosso Fresco and have been for years. Rosso Fresco is an easy-going red blend whose varieties and proportions change with each vintage.

Winemaker's Notes:

The 2018 Rosso Fresco has a Long Island AVA and is made from hand-harvested grapes from both the North and the South forks. All the grapes were de-stemmed, crushed by foot and punched down by hand. Our 2018 Rosso Fresco was fermented wild/ambiently, was not fined, and filtered once. The wine spent five months in stainless steel tanks and a few older oak barrels before bottling. Our 2018 Rosso Fresco is a very versatile red wine and will bring you year-round pleasure. The wine was handled minimally and bottled on March 11th, 2019. Enjoy our 2018 Rosso Fresco at cellar temperature over the next two to four years. Or put a slight chill on it if it's hot out! We bottled 818 cases of this fragrant and amazingly yummy wine.

There are beautiful high-toned aromas and flavors of red cherry, red raspberry, red plum, red current, spice and earth. This dry red wine is medium bodied, has moderate (12%) alcohol, balanced acid, very soft, silky tannins and a juicy persistent finish

Technical Notes:

Country: USA

Region: New York

AVA: Long Island

Winemaker: James Christopher Tracy

Varietal: 64% Merlot, 26% Cabernet Franc, 6% Blaufrankisch and 4% Dornfelder

Alcohol: 12%

Food Pairing:

Rosso Fresco is a playful, full-flavored, fun, friendly red wine that pairs well with pastas and just about any fish, fowl or four-legged food you serve with it.

CHANNING DAUGHTERS ● 1927 SCUTTLEHOLE ROAD, P.O. BOX 2202 ● BRIDGEHAMPTON NY 11932

1-631-537-7224 ● www.channingdaughters.com



2017 OLD VINES PINOT NOIR

Our Classic Range of wines express the purest form of our winemaking style, the terroir of the Finger Lakes, and the range of grape varieties grown.



ACCOLADES

- VARIETY: 100% Pinot Noir.
- VINEYARD: 60% Keuka Estate, 40% Seneca Estate.
- VINIFICATION: De-stemmed. Several Day Cold Soak.
- VESSEL: Open-Top Stainless Steel. Temperature Controlled.
- FERMENTATION: Traditional. 3 Times Daily Manual Punchdowns.
- ÉLEVAGE: 18 Months Aging. 2-4 Year Old French Oak.
- DRYNESS: Dry. 0.04%.
- ANALYSIS: 12.9% Alc, 0.7 g/L R.S., 3.57 pH, 6.6 g/L TA.

VINTAGE

The 2017 vintage was a study on how much weather conditions can vary from year to year. The 2016 growing year was very hot and dry with very little precipitation. Winter before the 2017 growing season was cold but our vines survived without any damage. The 2017 growing season was cooler with ample precipitation all year long with plenty of sunshine. That made for a vintage with good production and plenty of time to develop complexity.

VINEYARD

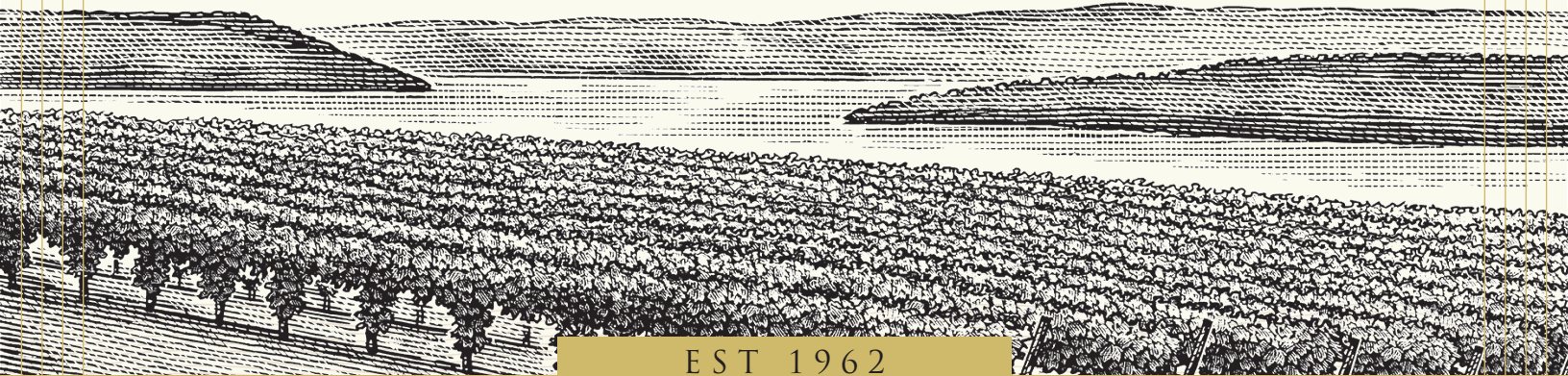
A blend of vineyard sites on Keuka and Seneca Lakes. Pinot Noir on our Keuka vineyard was planted in 1958, 1974, 1981, and 1986 with majority Clone 7 and 13. These are some of the oldest Pinot Noir vines in the Finger Lakes. Vineyards on Keuka are shallow, shale-based soils which adds minerality, acidity, and elegance. Our Seneca vineyard is located in Hector, NY in the warmest mesoclimate in the Finger Lakes known as the 'Banana Belt'. Pinot Noir was planted here in 2016. Temperatures here are a few degrees warmer than Keuka thus providing riper fruit notes. Soils on Seneca are characterized by deep honeoye silt loam.

THE WINE

Powerfully aromatic suggesting cranberry and red cherry woven with earthiness, leather, and subtle oak notes. Silken yet mineral texture evolving into a complex, long lasting finish.

FOOD PAIRING

Lean Beef (Filet), Roasted Duck, Mushrooms, Grilled Chicken, Veal Chops, Grilled Tuna, Pork Tenderloin, Fennel.



EST 1962

DR. KONSTANTIN FRANK WINERY

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BOUNDARY BREAKS

DID YOU KNOW?

Cooler Climate Reds are Just as Good!

- Cooler Climate Reds are lower in alcohol which makes them more food friendly!
- The Finger Lakes is a perfect climate to grow some of the world's best Cab Francs.
- Vineyards on the east side of Seneca Lake are in a microclimate called the "Banana Belt" due to warmer temperatures.

2018 Cabernet Franc

WHAT MAKES OUR CABERNET FRANC SPECIAL

- We employ vineyard techniques that seek to achieve small berry size which yields sufficient color and structure, while exhibiting lots of fruit in the finished wine.
- These specific vineyard practices enable us to produce uncommonly ripe fruit in a cool climate, which yields structured, full-bodied wine.
- The resulting Cabernet Franc from 2018 is very lively with high acid and balance.

2018 VINTAGE NOTES

The 2018 vintage was unusually cool with more than sufficient moisture during the fall. As noted above, we chose to pick our fruit earlier than in previous years. This earlier harvest has yielded much livelier wines with great acidity and balance.

TECHNICAL NOTES

Country: USA

Region: New York

AVA: Finger Lakes

Varietal: 100% Cabernet Franc

Harvest Date: October 15th, 2018

Brix at Harvest: 21.0

Winemaker: David Breeden

Fermentation: : Conventional primary

fermentation; aged 10 mos. in 2 y/o French Oak

Alcohol: 12.5%

Residual Sugar: 0

Titrateable Acidity: 5.2 g/l

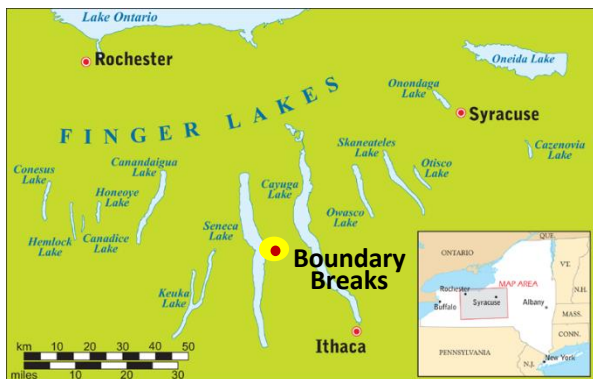
pH: 3.77

Bottling Date: Sept 1, 2019

Cases Produced: 480; **SRP:** \$19.95

SELLING POINTS: CABERNET FRANC

The goal for our 2018 Cabernet Franc is to highlight how expressive and fruit-forward a Finger Lakes Cabernet Franc can be based on optimal vineyard practices. In addition our goal is to make an outstanding Cabernet Franc at a price point that is affordable for a larger consumer audience.



ABOUT US: Boundary Breaks focuses on cool-climate grape varieties--principally Riesling, Gewurztraminer and Cabernet Franc. We began planting vines in 2009 and released our first vintage in 2013. Our wines are sold throughout the US and abroad.

WHAT MAKES OUR WINES DISTINCTIVE: Our wines possess a powerful flavor profile. We achieve this in the challenging cool climate of the Finger Lakes by ensuring our fruit achieves a maximum level of ripeness in the vineyard. Our vineyards are located in a unique microclimate near the shoreline on the east side of Seneca Lake. The lake is more than 700 feet deep and keeps our site warmer during the coldest periods of winter. Our western-facing vineyard slopes also benefit from extended afternoon sun.