

# SUHRU

## WINES

### **NV Suhru Brut**

80% Chardonnay  
20% Pinot Noir

**Appellation:** North Fork of Long Island

**Harvest Date:** 9/4/2018

**Aging:** Stainless Steel tanks

**Fermentation:** Stainless Steel

**TA:** 9.68 g/L

**pH:** 3.09

**Residual Sugar:** 8g

**Alcohol:** 11.1%

### **Tasting Notes**

Made using the traditional méthode champenoise style, this lively sparkling wine has a delicate stream of bubbles, a golden color, and a fine mousse adding a hint of creamy richness. Hints of fuji pear and brioche mingle on the nose, giving way to notes of honey crisp apples and graham crackers on the palate with a crisp, cleansing finish.

### **Winemaker Notes**

Made using a blend of Chardonnay and Pinot Noir, this traditional méthode champenoise style sparkling wine underwent 24 months of tirage, developing a fine mousse of bubbles and added a hint of creamy richness.

### **Awards**

Gold medal, score of 94 at the 2019 International Eastern Wine Competition  
91 point score from Wine & Spirits Magazine



## PALMER 2019 PINOT BLANC

### WINEMAKER NOTES

After a late April budbreak, Mother Nature pumped the brakes with somewhat cool and rainy weather in May and June. July saw heat, humidity and some rain. The sun and heat continued in August and primed September for thorough ripening. By the end of August the humidity cleared and a spectacular period of sunny, dry weather and blue skies began and stretched through the entire month of September. Both August and September came in under 2 inches of rain for the month. September's gorgeous dry, sunny weather and cool nights made 2019 into a vintage to remember.

In the vineyard, an intensive regimen of leaf removal (to better expose the fruit to the sun and wind) was done. Performing thorough leaf removal early in the growing season (during or immediately after fruit set) aids greatly in attaining the goal of growing healthy, ripe, clean fruit. The fruit is healthier thanks to the drier microclimate created within the canopy. Pathogens such as powdery mildew are susceptible to UV light which will kill their spores.

The vineyard yielded about 2 tons per acre.

Average fermentation temperature was kept cool, around 60° F.

The wine was fermented entirely in stainless steel tanks to preserve varietal character. It was sealed with a screw cap to preserve freshness and cleanliness.

### TASTING NOTES

Dry and fresh with floral and tropical notes. Light to medium-bodied with a medium length finish.

### TECHNICAL INFORMATION

Appellation: North Fork of Long Island

Variety: 100% Pinot Blanc

Alcohol: 12.5%

pH: 3.45

Total acidity: 6.3 g/l

Harvest Dates: September 18, 2019

Brix at Harvest: 21.5

Residual Sugar: 0.1%

Bottling Date: January 23, 2020

Release Date: November 1, 2020

Production: 344 cases



## **PAUMANOK 2019 Chenin Blanc**

### **WINEMAKER NOTES**

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In the vineyard, an intensive regimen of leaf removal (to better expose the fruit to the sun and wind) was done. Performing thorough leaf removal early in the growing season (during or immediately after fruit set) aids greatly in attaining the goal of growing healthy, ripe, clean fruit. The fruit is healthier thanks to the drier microclimate created within the canopy. Pathogens such as powdery mildew are susceptible to UV light which will kill their spores.

The vineyard yielded about 2 tons per acre.

Average fermentation temperature was kept cool, around 60° F. The wine was fermented entirely in stainless steel tanks to preserve varietal character. It was sealed with a screw cap to preserve freshness and cleanliness.

### **TASTING NOTES**

Fresh, crisp, racy, and bracing. Redolent of grapefruit with more subtle notes of pineapple, melon, apple and guava. Slightly off-dry, light to medium-bodied with a medium length finish.

### **TECHNICAL INFORMATION**

Appellation: North Fork of Long Island

Variety: 100% Chenin Blanc

Alcohol: 11.0%

pH: 3.18

Total acidity: 7.5 g/l

Harvest Dates: September 24-25, 27, 2019

Brix at Harvest: 20.8

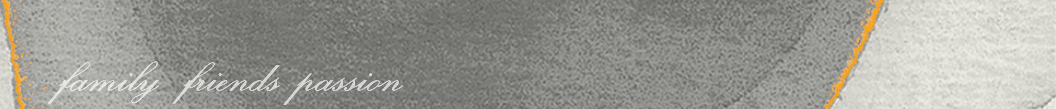
Residual Sugar: 0.6%

Bottling Date: December 12, 2019

Release Date: April 1, 2020

Production: 1084 cases





ANTHONY ROAD  
WINE COMPANY

### Skin Ferment Pinot Gris 2019

Skin contact during fermentation enhances more of the savory side of the Pinot Gris fruit.



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WINE COMPANY

## GREY SERIES Skin Ferment Pinot Gris

### 2019

The 2019 growing season started out cool and wet. Bud break and bloom were about 10 days behind normal. The late Spring and Summer were comfortable but many varieties needed a ripening push heading into September. A warm and dry September gave us the push necessary to ripen and harvest some exciting fruit.

#### Harvest dates

October 5, 2019

#### Vineyard:

Nutt Road PG II Block

**Winemaking Notes:** Fermented on the skins and in contact with the skins for 21 days. The wine was then racked from the skins and aged in stainless steel tank and barrel for 6 months.

**Bottling date:** July 1, 2020

**Tasting Notes:** Aromas of dried leaf, cherry, smoke and scallion. Flavors of cherry, nectarine, lemon and sea salt



#### Tech Data

BRIX AT HARVEST	20.4 Brix
RESIDUAL SUGAR	2 g/L
PH	3.63
TOTAL ACID	6.075 g/L
ALCOHOL	12.1%
CASES PRODUCED	41

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# 2017 CHARDONNAY

Leading with lemon, ginger, and cinnamon, the nose gives way to almond skin and ripe pear. Flavors of pineapple, guava, and mango are accented by the weight and concentration of the palate.

SUGGESTED RETAIL PRICE: \$18.00

CASES PRODUCED: 748

## TECHNICAL DATA

APPELLATION: Finger Lakes

VARIETAL COMPOSITION: 100% Chardonnay

ALCOHOL: 12.5%

RESIDUAL SUGAR: 0.7%

ACID: 8 g/L

PH: 3.63

HARVEST DATE: October 21, 2017

BOTTLING DATE: June 20, 2018

VEGAN FRIENDLY: Yes

## PRODUCTION NOTES

ESTATE VINEYARD BLOCK: CH1

TONS: 12.5

YEAST: Exotics SPH

COLD SOAK: No

FERMENTATION DURATION: 12 days

OAK TREATMENT: 5 Peter DiVivi light toast Sheldrake Point oak staves added to tank during fermentation

ADDITIONAL NOTES: Wine rested on lees for 2 months

## 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 55 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

