

The Winemaker Reveals Gamay Noir

“The Gamay grape is not well-loved in the Finger Lakes,” says Dave Breeden, our winemaker. The viticultural reality is that the very light skinned Gamay Noir grape produces an extremely light red colored wine, which can present a tasting conundrum for those unfamiliar with Gamay Noir. A red wine is anticipated to be very red, so the color of Gamay Noir in the glass



Winemaker Dave Breeden

may suggest the floral rosé, but won't taste like it at all. Gamay Noir is known for its own unique experience, with fruit qualities and a lighter body, with more tang than tannins.

“What Gamay has going for it is that it produces a wine unlike any other,” says Dave. Sheldrake Point makes and sells Gamay Noir as a varietal because it is so different from any other grape we grow, and different from any other grape grown on the planet. In fact, very few Finger Lakes vineyards grow true Gamay Noir.

Gamay Noir grapes are used in France to produce immediately drinkable Beaujolais Nouveau, using the carbonic maceration vintification technique. At Sheldrake Point Winery we use our traditional red wine production technique, which allows our Gamay Noir to age like a red wine.

“We blend in 5% of a dark, full-bodied Syrah to make our Gamay Noir more red wine-like,” says Dave, adding that the light-bodied wine is not typically blended into other wines. “The demand is up for Gamay Noir, especially in New York City; we produced 3 times as much this year as we have over the last couple of years.”

Pair Gamay Noir with lighter proteins and vegetarian dishes. For dessert, try it with white chocolate or pumpkin pie. Our 2013 Gamay Noir was released at the end of September. We made just 149 cases of this unique Sheldrake Point varietal, so try it soon! ▼

“WHAT GAMAY HAS GOING FOR IT IS THAT IT PRODUCES A WINE UNLIKE ANY OTHER”

*Dave Breeden, Winemaker
Sheldrake Point Winery*

WINE SPOTLIGHT: 2013 GAMAY NOIR

**(95% GAMAY NOIR,
5% SYRAH)**

This vintage is deep ruby in color with fruit forward aromas of cherry and cranberry. The Gamay Noir and Syrah blend synergize beautifully for a hefty mouth feel that is smooth from the start all the way through to its subtle, creamy finish.

Our 2013 Gamay Noir creates endless options and ideas for food pairing. The medium body pairs beautifully with light proteins such as pork, poultry, scallops, and tofu, and is a welcome companion to your vegetarian dishes. This wine is flexible enough to serve at room temperature or slightly chilled, consequently expanding your pairing possibilities. Our Gamay Noir is vegan-friendly.

WINE NOTES HIGHLIGHTS:

2.3 tons of Gamay Noir fruit and 0.12 tons of Syrah fruit were hand-harvested on 10/18/13. The chemistry for the combined Gamay/Syrah was 21.5 Brix, 10.1 g/L TA and a pH of 3.38. They were pressed after 6 days of fermentation. The wine was racked on 07/10/14, after just over 8 months in barrel. The final chemistry is 11.9% alcohol, a pH of 3.56, a TA of 6.7 g/L, and 0.2 % residual sugar. 149 cases were bottled on July 30, 2014. ▼



JAN REGAN PHOTOGRAPHY

CLUB BENEFITS

- Two-to-three bottles of current, pre-release or library wines conveniently shipped to your door quarterly or picked up.
- Wine pick-up events and special tasting opportunities each quarter.
- Tasting notes and a wine-inspired recipe with each package.
- Member-only access to Wine Club Cellar of limited supply and library wines.
- 20% discount on current release wines and Gift Shop purchases.
- Choose Red and White or White Only membership.
- Complimentary tastings for you and up to three guests each time you visit.
- Discounted tickets to public events.

CLUB MEMBERS STUDYING FOR PH.D.s ALSO PICK UP WINE TASTING



Jocelyn Marshall and Brandon Borde know their way around a lab as well as they know their way around the Sheldrake Point Winery tasting room. Both are pursuing biomedical engineering Ph.D.s at Cornell University, but have found time to visit the winery often since arriving in Ithaca. They became wine club members in 2012 after their many wine tasting trips around the area kept bringing them back to Sheldrake Point.

“Sheldrake Point was one of our favorites, and the one winery where we were a fan of every wine we tasted,” says Jocelyn. “We’ve bought a bottle of everything we’ve tasted at Sheldrake Point!” Brandon adds.

Wine club member opportunities like barrel tastings and special events has opened

up wine appreciation for the couple, who had little prior wine experience. “We’re only here for a short time, but we have gotten

into the wine culture and wine making,” says Jocelyn.

“We also get to taste wines in development and see it through to bottling,” says Brandon. “My palate has gotten a lot more sophisticated!”

Jocelyn is a big fan of our Dry Rieslings, especially the 2011 vintage, enjoying how each season’s weather has molded the wine’s flavors. Brandon fell for our 2011 Gewürztraminer, saying, “It blew me



Jocelyn Marshall and Brandon Borde

away, and I bought as many bottles as I could...the really bold flavor held its own against all the styles of chicken wings I paired with it.” *Continues on page 4*

New England Cranberry Duff *(Martha Stewart living, November 2005)*

INGREDIENTS

- 1/2 cup unsalted butter, (1 stick), softened
- 1 1/2 cups fresh or frozen cranberries
- 1/3 cup pecans, toasted, coarsely chopped
- 1/3 cup plus 1/2 cup sugar
- 1 large egg
- 1/2 cup all-purpose flour
- 1/4 teaspoon salt



STEP 1

Preheat oven to 325 degrees. Butter bottom and halfway up sides of an 8-inch square glass baking dish using 2 tablespoons butter. Spread cranberries evenly over bottom of dish. Sprinkle pecans on top, then sprinkle with 1/3 cup sugar; set aside.

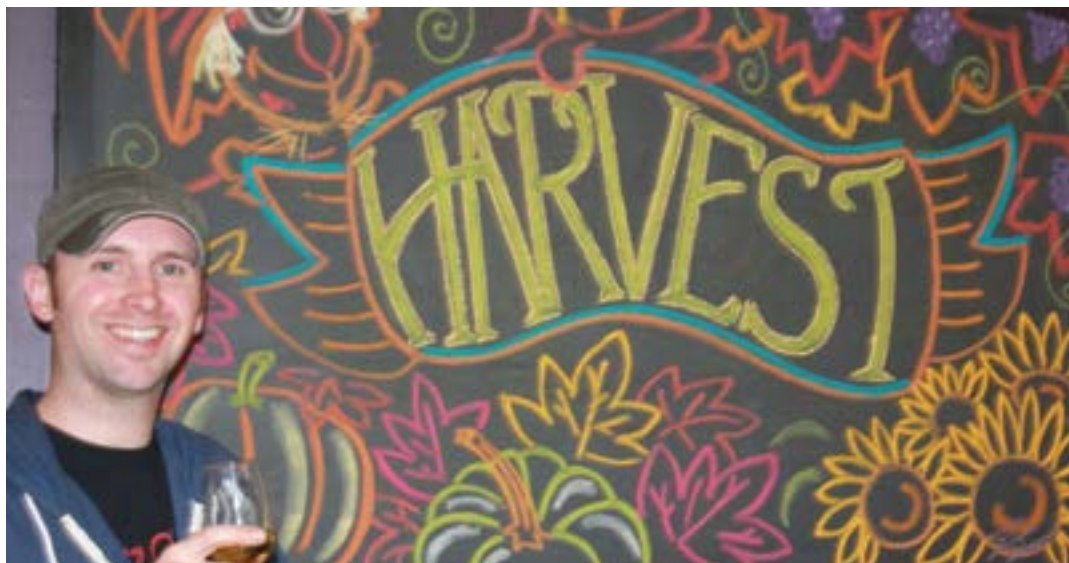
STEP 2

Melt remaining 6 tablespoons butter in a saucepan over medium-low heat; set aside. Put egg and the remaining 1/2 cup sugar in the bowl of an electric mixer fitted with the whisk attachment. Beat on medium-high speed until pale and thick, about 1 minute. Reduce speed to medium-low; gradually beat in flour, and then salt. Pour in melted butter in a slow, steady stream, beating until smooth.

STEP 3

Slowly pour batter into pan to cover cranberries. Bake until golden brown and a cake tester inserted in center comes out clean, about 45 minutes. Let cool on a wire rack 10 minutes. Run a knife around edge to loosen, and invert to unmold onto a serving platter. Serve warm or at room temperature. ▼

Called to the chalkboard: John Eilers-Lloyd



Love lured John Eilers-Lloyd to Ithaca. Sheldrake Point Winery helped to eventually land him in Interlaken, newly married and with a new house. The story between is one of wine and chalk dust.

John is the artist behind Sheldrake Point Winery's colorful tasting room chalkboards promoting wine themes and food pairings.

John and Lauren (our Wine Club manager) spent their first real date wine tasting. "We would hit the wine trails on the weekends, and from our first visit to Sheldrake Point we thought it was great," says John. "We found ourselves coming back for the great wine, and that drew us into joining the wine club."

Over time, John and Lauren built up a rapport with everyone in the tasting room. "Jamelie (our tasting room manager) approached me, knowing I have a creative background, and asked me to consider doing the chalkboard art," says John. "Now we're part of the family!"

John got into art at a young age, first copying comic frames and later designing t-shirts, parade floats, and sets for school plays. His parents were big supporters; Mom ensured he had good art materials and Dad, a hobby artist, demonstrated techniques. John's degree in art education led to experience in special education teaching. An opportunity arose to translate his expertise first as a recreation leader, then recreation director, for

residents at an Ithaca skilled nursing facility. "I use creativity in therapeutic programs to help make people's lives better," says John.

A new Recreation Director job, plus art commissions, and playing drums in a local band keep John's creativity flowing. His side job creating our tasting room chalkboard art is Sheldrake Point's good fortune. "It's pretty relaxed," says John, "they just let me have fun with whimsical designs, which is great for an artist."

Each chalkboard design is a one-of-a-kind that takes about 5 hours of work. "One thing I love about doing the chalkboard art in the tasting room is having the customers there," says John. "It changes me creatively as they observe, complimenting, and even teasing about (non-existent) spelling mistakes."

Themes have featured seasonal inspirations and wine-specific concepts, referencing viticulture, mythology, and folklore, plus facts and pairing ideas. Inspired by Riesling's German roots, John once drew a classic heraldic lion with the traditional Bavarian Oktoberfest white and pale blue diamond design.

It has also become a tradition for John to include in each design a chalk-likeness of our beloved Darrel, a customer favorite in our tasting room. Next time you are in for a visit, see if you can pick out Darrel in John's design! ▼

THE GIFT OF SHELDRAKE POINT

Being a member of Sheldrake Point's Wine Club immerses you in the experience of what it's like to be a Finger Lakes estate winery.

- Rare, behind-the-scenes looks at the inner-workings of our vineyard and winery.
- Tasting wines alongside our winemaker.
- Access to limited-supply wine library vintages.
- Seminars, members-only events, and previews of upcoming vintages.

Why not give the gift of Sheldrake Point? Perfect for special occasions, life events, or, like reasons to enjoy our wine, just because. Plus, members enjoy free tastings for up to 3 guests, 20% off purchases online and in-store, all for \$40 quarterly (\$12 shipping and tax extra).

For more information contact Club Manager Lauren Eilers-Lloyd at Lauren@sheldrakepoint.com or (607)-532- 9401, ext. 106. ▼



GLOSSARY TERMS

Vintification:

The process of making wine.

Carbonic maceration:

Method used throughout France's Beaujolais region. Whole, uncrushed grapes are fermented in a sealed vat containing a layer of carbon dioxide, resulting in fruity, soft and distinct red wines. These wines have little tannin and are immediately drinkable.

Beaujolais Nouveau:

A red wine made from Gamay grapes produced in the Beaujolais region of France. It is fermented for just a few weeks before being released for sale on the third Thursday of November.

In the Vineyard, 2014 Vintage



Dave Wiemann, winery manager, tasting grapes just off the vine.

“This summer was good for grapes,” says David Wiemann, our vineyard manager. Locals, though, may have grumbled over the cooler, wetter Finger Lakes summer. Fortunately, our bud break and bloom were both on-time in April and June, respectively. Then the weather was markedly cooler and wetter in July, and moderately cooler in August.

“The grapes at Sheldrake Point are not indigenous to this area,” says David. “Our varieties are indigenous to Europe, and

summer 2014 in the Finger Lakes was a lot like a European summer, which is cooler. Our grapes actually work better in these temperatures.”

Temperatures were never above 85 degrees, and were low enough at night to help the fruit retain acids. Cooler nights in the vineyard also kept disease pressure lower than normal. As a result, our whites were very well developed, and David expects the fruit flavor to be fantastic. ▼

NEW YORK STATE WINERY OF THE YEAR 2009 AND 2010

Club Members Studying

Our 2010 Riesling Ice wine is one they both love, and call ‘absolute sunshine!’ They have paired it with pizza, tacos, and chicken dishes, exploring how these pairings bring out the different aspects of the wine.

Being club members has been about wine education and good company. “It has been so easy to get to know everyone involved with the winery, and a great experience to walk into the tasting room and have everyone greet us,” says Brandon. “We really enjoy the wine, the people, and all the experiences, and now feel confident to go out and taste in other wine regions,” says Jocelyn. “We will continue being members even after leaving the Finger Lakes.” ▼

Come visit us or call to reserve a special experience for groups of eight or more people.

Sheldrake Point Winery
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Ovid, NY 14521
607.532.9401

January through March
Daily 11:00am - 5:00pm
April through December
Daily 10:00am - 5:30pm

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