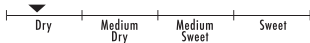


RED NEWT

CELLARS

2019 PINOT GRIS



Harvest weather: September 2019 is the prime example of why we live in the Finger Lakes; warm, sunny, dry, a truly spectacular run of weather for people and grapes alike. With a nearly perfect September, the crisp October that followed gave us grapes with both ripe flavors and refreshing acidity. Compared to the struggles of the autumn of 2018, 2019 was a much needed return to form.

Growing season: The winter of 2019 was technically average, except for the fact that it seemed to last through May 30th. While the grape vines were not negatively impacted, the late start to the season was a delay that we never quite caught up to. Fortunately, the sun and warmth from Labor Day forward resulted in wonderful flavor ripeness, but on the aggregate the 2019 vintage will be remembered as the coolest since 2009.

Notable vineyard management details: High trellising and intentional growth of moderate weed competition forces the vines at Curry Creek to grow upward and open up their fruiting zone. For a grape as notoriously muted as Pinot Gris, this results in far more exotic fruit characteristics in the finished wine.

Fruit condition/maturity: Spectacularly ripe, with skins almost as dark as Pinot Noir. Fully developed flavor maturity. Fruit was affected by disease pressure and wasp damage. We waited for the damaged clusters to dry out and then sent the machine harvester resulting in shaking all the damaged fruit off the vine and only harvesting the prime clusters.

Fruit processing: Machine picked early in the morning to keep grapes as cool as possible, the grapes are tractor-drawn up to Red Newt directly in one ton Welch Bins. Grapes were crushed and destemmed with moderate SO₂ upon receipt, then allowed to soak overnight before being sent to press. This is the first vintage where the juice was not press fractionated, but sent as combined juice to tank before a bentonite addition, cold settling, racking of lees.

Fermentation: The wine was allowed to warm ambiently before the spontaneous fermentation began. A small amount of Go-Ferm was added at the start of fermentation to assist in healthy yeast growth. The fermentation ended in early January, where it was then chilled and sulfured.

Post fermentation: Aged on lees in stainless steel for 8 months prior to the standard filtering regimen.

Blend composition: 100% Curry Creek Pinot Gris.

Filtration and fining details: Bentonite at juice to assist in settling and heat stability. Standard filtering regimen.

Overall goals and philosophy of wine: The Red Newt Cellars Classic Label Pinot Gris is in many ways an analog to the Cream Label Gewurztraminer. Lighter and more refreshing than its Single Vineyard iteration, this Pinot Gris is more fruit-forward, relaxed, and ready to be sipped on a summer night. A wine that is uncomplicated and joyous for those very occasions.

James Suckling - 92 points

Vintage: 2019

Variety: Pinot Gris

Vineyards: Curry Creek Vineyards

Harvest date(s): October 11th, 2019

Fruit chemistry at harvest:

TA: 7.5 g/L pH 3.17 Brix: 21.0

Wine chemistry at bottling:

TA: 7.05 g/L pH: 3.23 RS: 0.3% ALC: 12.8%

Bottling date(s): April 15th, 2021

228 cases (12 x 750ml bottles)

closure: Stelvin screw closure (750)

TTB approval number: 21019001000669

COLA serial number: 210009

UPC: 70605710542(1)

QR: <https://rednewt.com/qr/542>