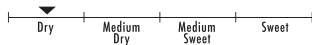


RED NEWT CELLARS

FINGER LAKES, NY

2018 CABERNET FRANC



Harvest weather: Continuing the trend of a very wet growing season, September and October continued to receive more rainfall than usual. Vineyard health and fruit development were closely monitored. Pick dates were scheduled in between rain events to allow the vines to dry out and concentrate flavors and sugars prior to harvesting.

Growing season: The early winter months of 2018 were marked by relatively mild temperatures. The overall growing season was warmer than average, but the most notable aspect of the vintage was the intense amount of humidity in the region.

Notable vineyard management details: Glacier Ridge takes a studied minimalist approach in the vineyard; all weed control is manual and allows for some non-grape vegetation for competition as well as insect biodiversity. Crop sizes are subsequently lower as a result, with a notable difference in increased ripening capability of the grapes. Bird netting is used in the upper vineyards blocks to minimize bird and wasp damage.

Fruit condition/maturity: Ripe Cabernet Franc from Glacier Ridge; mature skin, seed, and stem development; predominately berry flavor-forward.

Fruit processing: 25% whole cluster placed in bottom of stainless steel tank, topped with the remaining fruit which was destemmed and lightly crushed with moderately high SO₂ to protect against oxidation. The same process was applied to fruit which was processed into one ton bins. Three days cold soaking in tank at 35F with active circulation of juice over the skins, at which point the fruit was warmed up to 60F.

Fermentation: Fermented with spontaneous yeasts, temperature peaking at 84F for color and flavor extraction. Inoculated for malolactic fermentation 48 hours into alcoholic fermentation. Tank and bins were punched down by hand or foot up to four times per day, tailing off near the end of fermentation.

Post fermentation: At completion of alcoholic fermentation the tank was sealed down and dry iced heavily every day, allowing for more skin maceration time until the cap sank three weeks later. At this point the wine was basket pressed off the skins, sulphured, and returned to stainless steel for maturation and cold stabilization during the winter. The following spring the wine was racked and bottled without filtration or fining.

Blend composition: 100% Cabernet Franc - Glacier Ridge. 60% Upper Block, 40% Lower Block.

Notable blending commentary: Comprised primarily of the upper block fruit which was more fruit forward, primarily raspberry and cranberry fruit characters. The 40% of lower block was blended to bring some more tannic structure and a hint of smokiness.

Overall goals and philosophy of wine: The 2018 Cream Label Cabernet Franc aims for a pure expression of Cabernet Franc in the Finger Lakes by using only stainless steel rather than oak. Bright cherry and violet fruit on the nose underlaid by mineral tension in the midpalate, in many ways this wine uses Cru Beaujolais as a touchstone. Refreshing to drink, it stands as a joyous counterpoint to the influence of oak that our single vineyard Cabernet Franc requires.

Vintage: 2018

Variety: Cabernet Franc

Vineyards: Glacier Ridge Vineyard, SE Seneca Lake

Harvest date(s): October 25th, 2018

Fruit chemistry at harvest:

TA: 5.6 g/L pH 3.54 Brix: 21.6

Wine chemistry at bottling:

TA: 5.2g/L pH: 3.6 RS: 0.1% ALC: 12.7%

Bottling date(s): July 25th, 2019

355 cases (12 x 750ml bottles)

closure: Stelvin screw closure (750)

TTB approval number: 17011001000289

COLA serial number: 170001

UPC: 70605710360

QR: rednewt.com/qr/360