



RED NEWT CELLARS

FINGER LAKES, NY

2017 DRY RIESLING



Harvest weather: A warm and dry harvest with above average sun, a turn in the weather from cool and rainy during the summer, this late sunny pattern allowed for a wonderful harvest stretching well into November! Long hang time for developing flavors in the berries was a given, but due to the cooler than average growing season this could be accomplished without sacrificing freshness.

Growing season: 2017 was the first vintage since 2009 to be notably below average in temperature during the majority of the growing season. The cooperation of the sun and heat for weeks - after a Labor Day Weekend marked by sweater-weather - ripeness was no longer an issue.

Notable vineyard management details: Pristine looking vineyard; manicured, weeded, and hedged in the postcard tradition that grower Harlan Fulkerson takes pride in.

Fruit condition/maturity: 95% clean with 5% healthy botrytis. 85% Golden Maturity with great flavor development in pulp.

Fruit receiving: Machine picked fruit arrived 45 minutes after harvest at 9:00am, still at 50F from the overnight temperature.

Fruit processing: Grapes crushed and destemmed with moderate SO2 upon receipt, then sent to cold soak on skins for 24 hrs before being pressed. Juice was pressed off to a single tank and then cold settled for 72 hours before racking.

Fermentation: Each vineyard block was processed and fermented separately to highlight their best attributes prior to blending. The major component featured a slow spontaneous ferment that lasted 60 days, followed by a second unknown yeast (the afterburner) coming in near the end to finish the fermentation. The smokiness and power of this component was then blended with one other single-block ferment that filled in the mineral and crisp backbone of the wine.

Post fermentation: Aged on lees in stainless steel for 8 months total prior to racking, filtering, and bottling.

Blend composition: A blend predominantly based around a single fermentation from the Lahoma Vineyard GC Block that was distinctly powerful and opulent. To reign in the intense fruit character of this wine, 30% of a Tango Oaks ferment was added to lend a bit of acid structure and filigreed nuances.

Overall goals and philosophy of wine: The flagship Dry Riesling from Red Newt, our goal is to make a dry Riesling suitable for everyday drinking that also has the interest and complexity to reward aging. A dry Riesling that is both savory and fruity, opulent and refreshing; everything we revere in dry Riesling from around the world. Intense and intriguing smoky notes on the nose evolve to grapefruit peel with time, both of which lead to a rich mid-palate that features exotic fruit while still being steely and dry through the finish.

Vintage: 2017

Variety: Riesling

Vineyards: GC Block, Lahoma Vineyards ; Tango Oaks Vineyard

Harvest date(s): October 25th & 27th, 2017

Fruit chemistry at harvest:

TA: 6.5 g/L pH 3.21 Brix: 21.5

Wine chemistry at bottling:

TA: 7.1g/L pH: 3.1 RS: 0.2% ALC: 12.6%

Bottling date(s): September 4th-6th, 2018

1545 cases (12 x 750ml antique green bottles)

19 cases magnums (6 x 1.5L green hock)

closure: Stelvin screw closure (750), cork (1.5L)

TTB approval number: 16158001000162

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UPC: 70605710345

QR: rednewt.com/qr/345