



## 2021 CABERNET FRANC

FINGER LAKES

**BEST ENJOYED WHILE LISTENING TO  
"BEING ALIVE" - STEPHEN SONDHEIM**

A DECIDEDLY OLD WORLD TAKE ON CABERNET FRANC, THE KELBY JAMES RUSSELL CABERNET FRANC AIMS FOR THE ELEGANCE AND HERBAL NOTES THAT ARE HALLMARKS OF THIS GRAPE IN THE LOIRE VALLEY. STARTING WITH THE SAME FRUIT AS WENT INTO THE DRY ROSÉ, THIS TABLE RED IS A REFRESHING MIDDLE GROUND BETWEEN THE FINESSE OF ROSÉ AND FRUIT CONCENTRATION OF A BIGGER CABERNET FRANC, WITH SAVORY ELEMENTS THAT MAKE IT AN IDEAL FOOD COMPANION.

FRUIT WAS DESTEMMED AND LIGHTLY CRUSHED WITH MODERATELY-HIGH SO<sub>2</sub> TO PROTECT AGAINST OXIDATION DURING THE MACERATION PROCESS. FOUR DAYS COLD SOAKING IN TANK AT 35F WITH ACTIVE CIRCULATION OF JUICE OVER THE SKINS BEFORE GRAPES WERE ALLOWED TO AMBIENTLY WARM AND BEGIN FERMENTING. A SMALL PORTION OF PRESSED SKINS FROM THE SAME FRUIT THAT HAD GONE INTO ROSE PRODUCTION WERE RE-INCORPORATED AT THIS POINT FOR INCREASED EXTRACTION.

FERMENTED SPONTANEOUSLY IN TWO STAINLESS STEEL 580 GAL TANKS AND ONE STAINLESS STEEL 1700 GAL TANK AT A STEADY TEMPERATURE OF 70 - 75F. INOCULATED FOR MALOLACTIC FERMENTATION 4 DAYS INTO ALCOHOLIC FERMENTATION WITH 'PN4' - A MALOLACTIC BACTERIA SELECTED FROM COLD SOAKED PINOT NOIR FERMENTATIONS IN BURGUNDY. 580 GAL TANKS PUNCHED DOWN BY HAND TWO TO THREE TIMES PER DAY, TAILING OFF NEAR THE END OF FERMENTATION. THE 1700 GAL TANK WAS PUMPED OVER TWO TO THREE TIMES PER DAY.

**92 POINTS - JAMES SUCKLING 6/22**

# RED NEWT CELLARS

*winemaker signature series*

KELBY JAMES RUSSELL WINES FIRST BEGAN AS A CASUAL BRAINSTORM AT RED NEWT CELLARS, WHERE OWNER-WINEMAKER DAVID WHITING SUGGESTED THAT A SEPARATE WINE PROJECT MIGHT BE AN IMPORTANT CREATIVE OUTLET FOR WINEMAKER KELBY RUSSELL. WITH A DIVERSE SELECTION OF VINEYARDS AND WINE STYLES, THE LABEL PROMISES TO BRING SOMETHING NEW TO THE WINE WORLD; 'OFF-BEAT' WINES BOTH IN REFERENCE TO THEIR MUSICAL INSPIRATION AS WELL AS THEIR INDIVIDUAL SPIRIT. "STARTING THIS LABEL WILL ALLOW ME TO FOCUS ON A LIMITED NUMBER OF WINES THAT I AM MOST PASSIONATE ABOUT, INSPIRED BY THE MUSIC I AM PASSIONATE ABOUT," SAID KELBY. "I TRUST WHAT PEOPLE TASTE IN THE WINE, SO I INSTEAD WANT TO GIVE THEM A GLIMPSE OF THE ARTISTIC SPIRIT INSIDE THE BOTTLE."

*Kelby James Russell*  
WINEMAKER

VINEYARD:  
NUTT ROAD VINEYARD

HARVEST:  
OCTOBER 24TH, 2021  
TA: 5.4 G/L  
PH: 3.47  
Brix: 19.6

VINIFICATION:  
YEAST: SPONTANEOUS  
MALO-LACTIC: PN4  
FERMENTATION TEMP: 70-75F  
AGING: STAINLESS STEEL

BOTTLING :  
APRIL 6-7TH, 2022  
RESIDUAL SUGAR: 0.1%  
TA: 5.25 G/L  
PH: 3.6  
ALCOHOL: 12.0%

998 CASES PRODUCED

UPC# 70605710535  
KJRWINES.COM

PRODUCED AND BOTTLED BY  
RED NEWT CELLARS, INC.  
HECTOR, NY 14841