



At Red Newt a li'l newt is known as a tadpole and a group of them is known as "a fleet." One Red Newt Tadpole™ holds a generous 6 oz. glass of wine to enjoy on your own, or build your own 'fleet' of Red Newt Tadpole™ wines to enjoy a tasting with friends.

*Tadpole™size/full size bottle*

### DRY RIESLING

**2016 Riesling - "the Knoll" Lahoma 15/43**  
scintillatingly precise, intense fruit, seamless  
RS: 0.4% TA: 7.5 g/L pH: 3.09 ALC: 13.2%

**2016 Dry Riesling 9/20**  
powerful, opulent, tart  
RS: 0.3% TA: 7.1 g/L pH: 3.15 ALC: 13%

**2013 Riesling - Sawmill Creek South 10/24**  
super-expressive and juicy, mouth-watering  
RS: 0.4% TA: 7.3 g/l pH: 3.0 ALC: 11.8%

**2013 Riesling - Dry Reserve 10/24**  
strong acid backbone with fresh fruit  
characteristics  
RS: 0.7% TA: 7.3 g/L pH: 2.96 ALC: 10.7%

**2013 Riesling - Tango Oaks 10/22**  
mineral, elegant, crisp  
RS: 0.5% TA: 7.0 g/L pH: 3.15 ALC: 10.6%

**2014 Riesling - Bullhorn Creek 10/24**  
dry with hints of mineral and citrus fruits  
RS: 0.5% TA: 7.95 g/L pH: 3.15 ALC: 11.3%

**2013 Riesling - Barrel Fermented 10/24**  
the intent with this well integrated oak is to  
broaden and deepen the mid-palate texture  
RS: 0.4% TA: 7.3 g/L pH: 3.15 ALC: 10.6%

### OFF-DRY RIESLING

**2013 Riesling - Bullhorn Creek 10/24**  
fruit-forward with hints of sweetness, crisp  
finish  
RS: 1.5% TA: 6.6 g/L pH: 3.32 ALC: 10.2%

**2014 Riesling - Lahoma "Big H" 10/24**  
vibrant interplay between sweetness and acid  
RS: 1.9% TA: 7.8 g/L pH: 3.2 ALC: 10.5%

**2017 Riesling - Semi-Dry 9/18**  
just off-dry in style, tropical and orange fruit  
RS: 1.8% TA: 7.4 g/L pH: 3.05 ALC: 11.1%

**2018 "Circle" Riesling 8/15**  
fruit-tart, joyous, fruity  
RS: 3.1% TA: 7.5g/L pH: 3.22 ALC: 9.1%

*Tadpole™size/full size bottle*

### AROMATIC WHITE WINES

**2014 Pinot Gris - Curry Creek 11/28**  
orange blossom, tree fruit, and honeysuckle  
RS: 0.4% TA: 6.15 g/L pH: 3.32 ALC: 12.9%

**2010 Pinot Gris - Curry Creek 11/30**  
exquisitely rich, expressive, crisp  
RS: 1.5% TA: 6.2 g/L pH: 3.35 ALC: 14.3%

**2017 Pinot Gris 9/18**  
great mouthfeel, fruit forward, crisp  
RS: 0.7% TA: 6.7 g/L pH: 3.34 ALC: 12.1%

**2018 Gewurztraminer 9/18**  
a friendlier Gewurztraminer, refreshing, fruit  
aromas  
RS: 0.6% TA: 6.45 g/l pH: 3.71 ALC: 13.9%

**2013 Gewurztraminer - Curry Creek 11/24**  
opulent and generous in floral and fruit  
characters

**2013 Gewurztraminer - Sawmill 11/24**  
an exuberant expression of the perfume and  
richness we love in Gewurz

**2010 Gewurztraminer - Curry Creek 12/29**  
showcasing the exquisite spice and complexity  
that typifies FLX Gewurztraminer  
RS: 3.0% TA: 5.3 g/L pH: 3.65 ALC: 15.1%

### DRY ROSE

**2017 Dry Rose - Kelby James Russell 9/18**  
bright, sleek, cherry  
RS: 0.1% TA: 6.3g/L pH: 3.25 ALC: 12.2%

### NIAGARA

**Blue Newt White 6/12**  
fruity, sweet, refreshing  
RS: 5.2% TA: 8.0 g/L pH: 3.0 ALC: 11.0%

Scan the QR code on your Tadpole™ wine  
for Wine Bytes Videos from our Cellar  
Team.



View the Tadpole™ Pack  
Trailer using this QR Code



Scan this code to see  
an interactive vineyard map

