



2014 RIESLING

FINGER LAKES

BEST ENJOYED WHILE LISTENING TO
"BREAK FREE"

THE 2014 KELBY JAMES RUSSELL RIESLING WAS INSPIRED BY THE STYLE OF ONE OF THE WORLD'S GREAT AND OVERLOOKED RIESLING PRODUCING COUNTRIES, AUSTRALIA. MADE WITH 100% RIESLING FROM THE RICH FRUIT OF LAHOMA VINEYARD ON SENECA LAKE, IT IS OUR TWIST ON AN AGE-WORTHY STYLE. BONE DRY AND ELECTRIC ON THE PALATE WITH NOTES OF HONEY AND LIME ON THE NOSE, THIS RIESLING EXPLORES HOW MODIFIED AUSTRALIAN TECHNIQUES ARE EXPRESSED WITH FINGER LAKES FRUIT.

FOLLOWING AN EVEN GROWING SEASON AND SUNNY AUTUMN, THE RIESLING WAS PICKED, CRUSHED AND DESTEMMED WITH MODERATE SO₂ UPON RECEIVAL, THEN SENT STRAIGHT TO PRESS. JUICE WAS PRESS FRACTIONED TO GIVE A TANK OF FREE RUN RIESLING AND A TANK OF RIESLING PRESSINGS, WITH THE FORMER SELECTED FOR THIS PARTICULAR WINE TO GIVE GREATER PHENOLIC TEXTURE SIMILAR TO THAT WHICH WOULD BE EXPECTED IN THE WARMER CLIMATES OF AUSTRALIA. THIS JUICE WAS THEN COLD SETTLED FOR 72 HOURS, TREATED WITH BENTONITE FOR STABILITY AND TO AID SETTLING, AND RACKED.

FERMENTATION BEGAN WITH AN ADDITION RATE OF 0.5G/GAL (12G/HL) OF VIN13 YEAST FOR CREATION OF THIOLS: LIME AND GRAPEFRUIT AROMAS. ONE THIRD OF THE WAY INTO FERMENTATION, QA23 YEAST WAS ADDED AT THE SAME ADDITION RATE. THIS YEAST WOULD OVERTAKE THE FIRST YEAST AS WELL AS AFFIX THE THIOLE AROMAS, WHICH TEND TO BE RELATIVELY TRANSITORY, TO MORE STABLE COMPOUNDS FOR AGING. THROUGHOUT FERMENTATION THE TEMPERATURE WAS MAINTAINED AT A CHILLY 50F-55F TO ENCOURAGE AROMA FORMATION, WITH THE RIESLING FERMENTED TO COMPLETE DRYNESS BEFORE BEING CHILLED AND SULPHURED.

VINOUS - 92+ POINTS

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:
LAHOMA VINEYARD, 9'R BLOCK
SOUTHWEST SENECA LAKE

HARVEST:
OCTOBER 25TH, 2014
TA: 8.2G/L
PH: 3.12
BRIX: 21.0

VINIFICATION:
YEAST: VIN13, QA23
AGING: STAINLESS STEEL 7 MONTHS

BOTTLING:
JULY 16TH, 2015
RESIDUAL SUGAR: 0.1%
TA: 7.0G/L
PH: 3.03
ALCOHOL: 12.0%

124 CASES PRODUCED

UPC# 70605710318

KJRWINES.COM

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