



2017 CABERNET FRANC

FINGER LAKES

BEST ENJOYED WHILE LISTENING TO
TONIGHT, TONIGHT

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.

THREE DAYS COLD SOAKING IN TANK AT 35F WITH ACTIVE CIRCULATION OF JUICE OVER THE SKINS BEFORE GRAPES WERE ALLOWED TO AMBIENTLY WARM FOR INNOCULATION. FERMENTED IN A STAINLESS STEEL TANK WITH '3001' - A YEAST SELECTED FROM PINOT NOIR IN BURGUNDY - AT STEADY TEMPERATURE OF 70F. ALSO INNOCULATED FOR MALOLACTIC FERMENTATION 5 DAYS INTO ALCOHOLIC FERMENTATION WITH 'PN4' - A MALOLACTIC BACTERIA SELECTED FROM COLD SOAKED PINOT NOIR FERMENTATIONS IN BURGUNDY. TANK PUNCHED DOWN BY HAND TWO TO THREE TIMES PER DAY, TAILING OFF NEAR THE END OF FERMENTATION.

AT COMPLETION OF ALCOHOLIC FERMENTATION THE TANK WAS DRY ICED HEAVILY EVERY DAY, ALLOWING FOR MORE SKIN MACERATION TIME UNTIL THE CAP SANK TWO WEEKS LATER. AT THIS POINT THE WINE WAS BASKET PRESSED TO TWELVE NEUTRAL FRENCH OAK BARRELS FOR MATURATION AND COLD STABILIZATION DURING THE WINTER. WINE SULPHURED AFTER MALOLACTIC FERMENTATION COMPLETED AND LEFT TO AGE UNTIL RACKING, FILTERING, AND BOTTLING THE FOLLOWING SUMMER.

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 23RD & 26TH, 2017
TA: 7.2 G/L
PH: 3.38
Brix: 21.2

VINIFICATION:
YEAST: 3001
MALO-LACTIC: PN4
FERMENTATION TEMP: 70F
AGING: NEUTRAL OAK BARRELS

BOTTLING:
SEPTEMBER 20TH, 2018
RESIDUAL SUGAR: 0.1%
TA: 5.0 G/L
PH: 3.58
ALCOHOL: 12.2%

315 CASES PRODUCED

UPC# 70605710342
KJRWINES.COM

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