

RED NEWT CELLARS

FINGER LAKES, NY



2013 PINOT GRIS - CURRY CREEK VINEYARD

Harvest weather: No issues beyond first frost date concerns.

Growing season: A warm and relatively wet year led to explosive vegetative growth and a heavier fruit set than is typical.

Notable vineyard management details: High trellising and intentional growth of moderate weed competition forces the vines at Curry Creek to grow upward and open up their fruiting zone. For a grape as notoriously muted as Pinot Gris, this results in far more exotic fruit characteristics in the finished wine.

Fruit condition/maturity: Clusters free of disease pressure, although wasp damage had begun in 5%. Spectacularly ripe, with skins almost as dark as Pinot Noir.

Fruit receiving: Machine picked early in the morning to keep grapes as cool as possible, the grapes are tracted up to Red Newt directly in one ton Welch Bins.

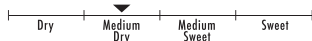
Fruit processing: Grapes crushed and destemmed with moderate SO₂ upon receipt, then sent straight to press. Juice was press fractioned to give a tank of free run and a tank of heavier pressings, the free run was selected for this wine. Juice was then cold settled for 72 hours with bentonite for heat stability before racking to tank.

Fermentation: Fermented between 55F-63F with CY-3709 yeast. Smooth fermentation from start to finish, then the wine was chilled and sulfured.

Post fermentation: Aged on lees for eight months in tank. In August, it was racked off lees and sterile filtered prior to bottling.

Blend composition: 100% Pinot Gris, no blending required.

Overall goals and philosophy of wine: Wine growers John and Allison Santos of Curry Creek Vineyards, located in Hector, NY, express their passion for wine through their skill in the vineyard. With their Pinot Gris, our goal is to respect that passion and the fact that their fruit bares little resemblance to a light and fruity Pinot Grigio. This wine is very different. With a small crop, open canopy, and late season hang time, we dial in the rich and mouthfilling aspects that make this wine a treasure in Alsace and now the Finger Lakes.



Vintage: 2013

Variety: Pinot Gris

Vineyards: Curry Creek Vineyard, Hector, NY

Harvest date(s): September 27th, 2013

Fruit chemistry at harvest:

TA: 7.22g/L pH 3.2 Brix: 24.5

Wine chemistry at bottling:

TA: 7.0g/L pH: 3.2 RS: 3.2% ALC: 12.6%

Bottling date(s): August 24th, 2014

236 standard cases (12 x 750ml bottles)

closure: 2" natural cork

TTB approval number: 16116001000335

COLA serial number: 160004

UPC: 70605710248

QR: rednewt.com/qt/234