



RED NEWT CELLARS

FINGER LAKES, NY

2013 RIESLING - TANGO OAKS 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 (50% above average).

Notable vineyard management details: A vineyard that, despite its gorgeous view of Seneca Lake, tends to look quite austere as vegetation has a difficult time surviving between vines. Vines well tended to with a great deal of sun exposure on the fruiting zone to maximize ripening of the late ripening Alsatian clones of Riesling

Fruit condition/maturity: 90% golden fruit with great flavor development in pulp. 10% clean botrytis. Golden fruit that had reached full flavor and physiological ripeness through the summer and long harvest window it provided.

Fruit receiving: Machine picked in early morning and continuously delivered up the hill by tractor 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 Riesling and a tank of Riesling pressings, with the former selected for this particular wine. This juice was then cold settled for 72 hours, treated with bentonite for stability and to aid settling, and racked. Juice bottoms after racking were filtered with diatomaceous earth and returned.

Fermentation: Inoculated with an equal mix of Rhone 4600, GRE, and VIN 13 yeasts at a total rate of 1g/gal or 25g/hL. Fermentation was completed quickly and coolly with only minimal nutrients or intervention, generally staying near 52F to heighten fruit aromatics. Wine was chilled and sulphured at conclusion of fermentation when it tasted appropriately balanced in the dry style.

Post fermentation: Aged on lees in stainless steel for 2 months prior to racking. Subsequently aged in stainless steel an additional 8 months before filtering and bottling.

Blend composition: 100% Riesling No blending required, rather the decision was to bottle the entire tank of Tango Oaks rather than blend some of it off to other wines.

Overall goals and philosophy of wine: Starting with the 2012 vintage, Tango Oaks vines had reached a level of maturity that allowed them to support a dry and mineral driven Riesling. This wine marks the second exploration of that style, working with the Alsatian clone Riesling and extremely gravelly soil of the vineyard to make an entirely new Red Newt Riesling. Tango Oaks Riesling is always charming on the nose, which gave us the confidence to work on a tighter mid-palate so that the wine might open up with cellar age.

Canberra International Riesling Challenge: 96 points "Best American Riesling"

Wine Advocate: 91 points

Vinous: 91+ points



Vintage: 2013
Variety: Riesling
Vineyards: Tango Oaks Vineyard, Hector, NY

Harvest date(s): October 24th, 2013

Fruit chemistry at harvest:
TA: 6.6 g/L pH 3.33 Brix: 19.6

Wine chemistry at bottling:
TA: 7.0g/L pH: 3.15 RS: 0.5% ALC: 10.6%

Bottling date(s): August 12th & 13th, 2014
840 standard cases (12 x 750ml bottles)
15 magnumcases (6 x 1.5L bottles)

closure: Stelvin screw closure (750), cork (1.5L)

TTB approval number: 13122001000538

COLA serial number: 130007

UPC: 70605710244

QR: rednewt.com/qr/230