



RED NEWT CELLARS

FINGER LAKES, NY

2013 RIESLING - LAHOMA VINEYARDS



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: Pristine looking vineyard; manicured, weeded, and hedged in the postcard tradition that grower Harlan Fulkerson takes pride in. Yields were 50% above average.

Fruit condition/maturity: Perfectly clean, picked for stylistic reasons rather than condition reasons. Green with hints of gold in flavor ripe grapes; selected for early picking to preserve a core of acidity to help balance the expected wine style.

Fruit receiving: Machine picked fruit arrived 45 minutes after harvest at 9:00am, still at 50F from the overnight temperature.

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 per vineyard, each worked with separately to best express that difference. Juice was then cold settled for 72 hours before racking. Juice bottoms after racking were filtered with diatomaceous earth and returned.

Fermentation: Fermented between 55F-63F with a standard rate of Epernay II yeast (1g/gal or 25g/hL). Smooth fermentation, arrested by chilling after 14 days when the right sugar balance was achieved.

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

Blend composition: 100% Riesling. No blending required, single fermentation made the blend.

Overall goals and philosophy of wine: Lahoma Vineyard Riesling is always overwhelmingly orange-fruit driven from the moment it arrives as picked grapes at Red Newt. This wine seeks to bottle that joyful fruit expression of tangerine and apricot every year in its most exuberant form. Modeled off the balance point of a German Kabinett, it is juicy to drink when young but has the sugar and freshness to reward cellar aging.

Wine Advocate: 91 points



Vintage: 2013

Variety: Riesling

Vineyards: Lahoma Vineyards

Harvest date(s): September 26th, 2013

Fruit chemistry at harvest:

TA: 8.45 g/L pH 3.24 Brix: 18.6

Wine chemistry at bottling:

TA: 7.8g/L pH: 3.0 RS: 3.9% ALC: 8.9%

Bottling date(s): August 13th, 2014

450 standard cases (12 x 750ml bottles)

10 magnum cases (6 x 1500ml bottles)

closure: 2" Natural Cork

TTB approval number: 16116001000339

COLA serial number: 160006

UPC: 70605710243

QR: rednewt.com/qr/229