



RED NEWT CELLARS

FINGER LAKES, NY



2013 RIESLING - Sawmill Creek Vineyard - North Block

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: Sawmill Creek Vineyards is one of the most awe inspiring grape growing sites of the Finger Lakes; a steep slope straight down to Seneca Lake's east shore and uninhibited views up and down the lake. This old block of Riesling, up to thirty years for many of the vines, retains a startlingly fresh acidity due to its east-west orientation that makes it perfect for low alcohol styles.

Fruit condition/maturity: 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. Perfectly clean, picked early for stylistic reasons

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.

Fermentation: Fermented between 55F - 63F with a standard rate of Epernay II yeast (1g/gal) following a two week period where a spontaneous fermentation was allowed to begin. 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 racking. Subsequently aged in stainless steel an additional 8 months before filtering and bottling.

Blend composition: 100% Riesling No blending required, wine made up of a single fermentation

Overall goals and philosophy of wine: Inspired by the crystalline beauty and clarity of German Spatlese Rieslings, the Sawmill Creek 'North Block' Riesling is the site we believe best suits that style of wine. With lower alcohol and higher residual sugar, the natural acidity of Sawmill Creek makes this wine wonderfully refreshing and feather light. Juicy when young, but made to be aged for many years.

Wine Advocate 92 points

IRF© | Dry | Medium Dry | Medium Sweet | Sweet

Vintage: 2013
Variety: Riesling
Vineyards: Sawmill Creek Vineyard, North Block

Harvest date(s): October 13th, 2013
Fruit chemistry at harvest:
TA: 9.15 g/L pH 3.17 Brix: 18.7

Wine chemistry at bottling:
RS: 4.9% TA: 8.0g/L pH: 2.95 ALC: 8.0%

Bottling date(s): August 7th, 2014
210 standard cases (12 x 750ml bottles)
10 magnumcases (6 x 1.5L bottles)

closure: 2" UF natural cork, Scott Labs

TTB approval number: 13122001000550

COLA serial number: 130011

UPC: 70605710246

QR: rednewt.com/qr/232