



RED NEWT CELLARS

FINGER LAKES, NY

2016 RIESLING (semi-dry)



Harvest weather: An even and moderate harvest with above average sun, everything rapidly came to a close on Thursday, October 20th with over four inches of rain. This soaking was forecast over a week in advance, however, allowing for all picking to easily be scheduled and completed in time.

Growing season: 2016 will be remembered as the drought year in the Finger Lakes, as it marked the first time ever that the region entered the “extreme drought” category according to the US Drought Monitor. With almost no rainfall whatsoever from late May until late August, there were justifiable concerns about vine health and fruit dehydration. Much to our surprise and relief, the vines handled the weather without any issue, almost no drought stress signs were ever seen in the vineyard and Riesling came in as bright and fresh as we would normally hope.

Notable vineyard management details: Vineyard block was walked by the winemaking team just prior to harvest to drop any undesirable fruit, usually 1% of the total, so that what was remaining could hang longer and cleaner. Lahoma Vineyards, which serves as the basis of this wine, is pristinely maintained; manicured, weeded, and hedged in the postcard tradition that grower Harlan Fulkerson takes pride in.

Fruit condition/maturity: Fruit in very good condition, 5% clean botrytis on average. Mature yellow to green flecked color; rich flavor density and stonefruit ripeness to give the opulence preferred in our Off-Dry style. Spatlese-level ripeness.

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

Fruit processing: Grapes were crushed and destemmed with moderate SO2 upon receipt, then sent back into welch bins for overnight cold soaking. Fruit pressed off the following day without press fractioning, then cold settled for 72 hours, treated with bentonite for heat stability stability, and racked. Juice bottoms after racking were filtered with diatomaceous earth and returned.

Fermentation: Fermented between 54F-61F with a minimal rate of Epernay II yeast (0.1g/gal or 2.5g/hL). A very smooth fermentation across the board, lasting 10 weeks in total. Ferment was then chilled and sulfured at end of fermentation.

Post fermentation: Aged on lees in stainless steel for 10 months total prior to racking, filtering, and bottling.

Blend composition: 100% Riesling. Primarily based around a single fermentation from the Lahoma Vineyards 8'er Block that brought opulent fruit and textural density entirely on its own; no additional blending required.

Overall goals and philosophy of wine: The Red Newt Riesling is our expression of the richer style of Finger Lakes Riesling, a style that we believe ages spectacularly well. Just off-dry in style rather than overtly higher in sugar, our Riesling plays on the same tropical and orange fruit that are echoed in the Dry Riesling. For us, this is a hidden gem in our portfolio that we hope rewards Riesling fans everywhere.

Vintage: 2016
Variety: Riesling
Vineyard: Lahoma Vineyard 8'r block

Harvest date(s): October 18th, 2016
Fruit chemistry at harvest:
TA: 6.6 g/L pH 3.22 Brix: 21.0

Wine chemistry at bottling:
TA: 7.8g/L pH: 3.10 RS: 2.0% ALC: 11.8%

Bottling date(s): August 10th, 2017
670 standard cases (12 x 750ml bottles)
closure: Gold printed Stelvin screw closure

TTB approval number: 16158001000178
COLA serial number: 160016
UPC: 70605710331
QR: rednewt.com/qr/294