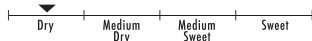


RED NEWT CELLARS

FINGER LAKES, NY

2017 CABERNET FRANC



Harvest weather: A warm and dry harvest with above average sun, a turn in the weather from cool and rainy in August to this sunny pattern made 2017 a wonderful harvest with long hang time for developing flavors.

Growing season: 2017 was the first vintage since 2009 to be notably below average in temperature during the majority of the growing season. While a welcome change for Riesling, for Cabernet Franc it put more pressure than usual on pushing the harvest date later. With the cooperation of the sun and heat for weeks - after a Labor Day Weekend marked by sweater-weather - ripeness was no longer an issue.

Notable vineyard management details: A beautifully manicured vineyard throughout the season, all pruning, hedging, and mowing or weeding is done to the highest level. Bird netting and bird cannons well deployed to prevent damage to fruit during end of season.

Fruit condition/maturity: Clean of any disease or pest pressure. Ideally ripe Cabernet Franc and Merlot with mature skin, seed, and stem development; predominately berry flavor-forward.

Fruit processing: 50% whole cluster placed in bottom of stainless steel tank, topped with the remaining fruit which was destemmed and lightly crushed with moderately high SO₂ to protect against oxidation. Three days cold soaking in tank at 35F with active circulation of juice over the skins, at which point the fruit was warmed up to 60F and inoculated.

Fermentation: Fermented in stainless steel tank with spontaneous yeasts, temperature peaking at 84F for color and flavor extraction. Inoculated for malolactic fermentation 48 hours into alcoholic fermentation with 'PN4' - a malolactic bacteria selected from cold soaked Pinot Noir fermentations in Burgundy. Tank was punched down by hand or foot up to four times per day, tailing off near the end of fermentation.

Post fermentation: At completion of alcoholic fermentation the tank was sealed down and dry iced heavily every day, allowing for more skin maceration time until the cap sank three weeks later. At this point the wine was basket pressed off the skins, sulphured, and returned to stainless steel for maturation and cold stabilization during the winter. The following spring the wine was racked and bottled without fining or filtration.

Blend composition: 75.8% Cabernet Franc, 18.5% Merlot, 5.7% Cabernet Sauvignon

Notable blending commentary: While still an entirely stainless-steel wine, this wine was made from the start with a blend of Cabernet Franc and Merlot from Glacier Ridge Vineyard. As the Cabernet Franc from the vineyard often results in a tightly wound wine, the Merlot was incorporated to bring a more fruit-forward element into the finished wine.

Overall goals and philosophy of wine: The 2017 Cream Label Cabernet Franc aims for a pure expression of Cabernet Franc in the Finger Lakes by using only stainless steel rather than oak. Bright cherry and violet fruit on the nose underlaid by mineral tension in the midpalate, in many ways this wine uses Cru Beaujolais as a touchstone. Refreshing to drink, it stands as a joyous counterpoint to the influence of oak that our single vineyard Cabernet Franc requires.

Vintage: 2017

Variety: Cabernet Franc

Vineyards: Banana Belt, Seneca Lake

Harvest date(s): October 16th - 26th, 2017

Fruit chemistry at harvest:

TA: 7.0 g/L pH 3.32 Brix: 22.1

Wine chemistry at bottling:

TA: 5.8g/L pH: 3.42 RS: 0.1% ALC: 12.8%

Bottling date(s): July 12th, 2018

355 cases (12 x 750ml bottles)

closure: Stelvin screw closure (750)

TTB approval number: 17011001000289

COLA serial number: 170001

UPC: 70605710347

QR: rednewt.com/qr/347