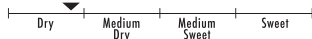


RED NEWT CELLARS

FINGER LAKES, NY

2107 GEWÜRZTRAMINER



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 notably below average in temperature during the majority of the growing season. Warm, sunny weather for weeks after labor day ripened fruit fully. Crop loads were up this year, but fruit dropping early in June allowed for full flavor development in the remaining clusters.

Notable vineyard management details: Curry Creek Vineyards is managed to allow for maximum canopy area and minimal spraying. The fruiting zone is kept open to reduce disease pressure while the trellising reaches quite high for more leaf area and better ripening of the fickle Gewürztraminer grapes.

Fruit condition/maturity: Fruit was suffering a bit from wasp damage. Waiting for the damaged clusters to dry out and then send the machine harvester resulting in shaking all the damaged fruit off the vine and only harvested the prime clusters. Perfectly ripe fruit, flavors reminiscent of the very center of a ripe watermelon. This ripeness is the result of patient waiting as the Gewürztraminer gets over a final plateau in late-summer where it tastes nearly ripe but not quite there.

Fruit processing: The fruit was lightly crushed into one ton welch bins, overnight cold soak, and then pressed to tank. The juice was press-fractioned and both tanks received bentonite.

Fermentation: The free run tank was inoculated with Epernay II and the pressing tank was inoculated with W15. Nutrient adds of DAP and Fermaid O were added as needed to the ferments. The fermentation lasted 4 months before being chilled to stop followed by a sulfur addition.

Post fermentation: Both tanks were left on full lees for 6 months post-fermentation, then filtered and bottled.

Blend composition: 67% free-run and 33% pressings. All Curry Creek fruit.

Notable blending commentary: All the Gewürztraminer was blended together, with the exception of the barrel fermented portion.

Filtration and fining details: Bentonite at juice to assist in settling and heat stability. An additional 1 kg of bentonite was added pre-filtration to achieve full heat stability. The tanks spent the winter months outside to achieve cold stability. The wines were blended and then sent through the standard set of filtration before being sterile filtered at bottling.

Overall goals and philosophy of wine: The Red Newt Cellars 'Cream Label' Gewürztraminer is internally referred to as "the every night Gewürztraminer." As beautiful as the single vineyard Gewürztraminer we bottle can be, they are opulent and bruising wines with a very loud personality. The Cream Label version is made and blended in such a way that it is lighter, more refreshing, and with more fruit aromas as compared to rose perfume. A friendlier Gewürztraminer.

Vintage: 2017

Variety: Gewürztraminer

Vineyards: Curry Creek Vineyards

Harvest date(s): October 18th, 2017

Fruit chemistry at harvest:

TA: 6.25 g/L pH 3.42 Brix: 23.6

Wine chemistry at bottling:

TA: 5.3g/L pH: 3.51 RS: 0.5% ALC: 14%

Bottling date(s): July 12th, 2018

314 cases (12 x 750ml bottles)

closure: Stelvin screw closure (750)

TTB approval number: 12095001000754

COLA serial number: 120004

UPC: 70605710349

QR: rednewt.com/qr/349