



# RED NEWT CELLARS

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## FINGER LAKES, NY

### 2107 "CIRCLE" RIESLING



**Harvest weather:** A warm and dry harvest with above average sun, a turn in the weather from cool and rainy during the summer, this late sunny pattern allowed for a wonderful harvest stretching well into November! Long hang time for developing flavors in the berries was a given, but due to the cooler than average growing season this could be accomplished without sacrificing freshness.

**Growing season:** 2017 was the first vintage since 2009 to be notably below average in temperature during the majority of the growing season. A welcome change for Riesling. 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. Due to a very heavy crop load across all the FLX in 2017, fruit thinning was performed early in the season to allow for full flavor development in the grapes. Additionally, all vineyards were 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.

**Fruit condition/maturity:** Fruit in very good condition across the board, 5% clean botrytis on average. Mature yellow to green flecked color, skin phenolics very sleek to balance out greater acidity due to the slightly earlier pick for Circle. Kabinett to low end Spatlese ripeness.

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

**Fruit processing:** Each individual lot of grapes crushed and destemmed with moderate SO<sub>2</sub> 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. Each pick kept separate throughout.

**Fermentation:** Each vineyard block was processed and fermented separately to highlight their best attributes prior to blending. 14% was fermented slow and steady with EPII and Steinberger Yeasts; 6% was fermented at a moderate speed and temperature (55F) with the yeast GRE for an intriguing slickness. The major component featured a slow ferment with a low inoculum of R-HST that lasted 60 days, with an unknown ambient yeast coming in near the end to finish the fermentation of this powerful piece with an intriguing smokiness.

**Post fermentation:** Aged separately on full lees in stainless steel for 8 months prior to racking, filtering, and bottling. Only immediately prior to bottling were the individual lots finally blended into the final wine, after having evolved on their own for the preceding months.

**Blend composition:** 100% Riesling.

**Overall goals and philosophy of wine:** Circle Riesling is meant to be a quintessential example of Finger Lakes Riesling; a touch of residual sugar to bring out the rich orchard fruit flavors without overwhelming the lemon zest and citrus that make it crisp and refreshing to drink. The overall wine is easy to drink, but made with as much seriousness and as many individual layers as any Riesling from Red Newt. The philosophy is simple; a crowd pleasing wine should still be multifaceted.

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Dry	Medium Dry	Medium Sweet	Sweet
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**Vintage:** 2017

**Variety:** Riesling

**Vineyards:** Lahoma Vineyards: 7'er (92%), 8'er (1%), 9'er (.5%), GC (4.5%), Tango Oaks Vineyard (.5%)

**Harvest date(s):** October 16th - 26th, 2018

**Fruit chemistry at harvest:**

TA: 8.25 g/L pH 3.18 Brix: 21.2

**Wine chemistry at bottling:**

TA: 7.5g/L pH: 3.1 RS: 3.1% ALC: 10.5%

**Bottling date(s):** August 3rd, 7th, 8th 2018  
4000 standard cases (12 x 750ml bottles)

**closure:** Stelvin screw closure (750), cork (1.5L)

**TTB approval number:** 13095001000456

**COLA serial number:** 130001

**UPC:** 70605710344

**QR:** [rednewt.com/qr/344](http://rednewt.com/qr/344)