



RED NEWT CELLARS

FINGER LAKES, NY

2109 "CIRCLE" RIESLING



Harvest weather: September 2019 is the prime example of why we live in the Finger Lakes; warm, sunny, dry, a truly spectacular run of weather for people and grapes alike. With a nearly perfect September, the crisp October that followed gave us grapes with both ripe flavors and refreshing acidity. Compared to the struggles of the autumn of 2018, 2019 was a much needed return to form.

Growing season: The winter of 2018-19 was technically average, except for the fact that it seemed to last through May 30th. While the grape vines were not negatively impacted, the late start to the season was a delay that we never quite caught up to. Fortunately, the sun and warmth from Labor Day forward resulted in wonderful flavor ripeness, but on the aggregate the 2019 vintage will be remembered as the coolest since 2009.

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 wet growing season more spraying and leaf thinning was performed. Additionally, all vineyards were walked by the winemaking team multiple times prior to harvest to drop any undesirable fruit, usually 8% of the total, so that what was remaining could hang longer and cleaner.

Fruit condition/maturity: Fruit in very good condition across the board, almost no botrytis to speak of. Mature yellow to green flecked color, excellent flavor development with balanced acids.

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 SO₂ upon receipt, then sent back into Welch bins for three days of cold soaking. Fruit pressed off the following day without press fractioning, then cold settled for 72 hours, treated with bentonite for heat stability, and racked. Juice bottoms after racking were filtered with diatomaceous earth and returned. Each pick kept separate throughout.

Fermentation: As is the case with all the Rieslings produced under the Red Newt label, the tanks were all spontaneous fermentations. The fermentations are stopped by chilling prior to sulfur. The stop points were decided upon with the ideal sugar and acid balance for the Circle Riesling.

Post fermentation: Aged on full lees for 7 months before being racked and filtered prior to bottling.

Blend composition: 100% Riesling. The two main Lahoma components were intended to become Circle with a slight pop of acidity from the Tango component and additional sweetness from the Lahoma "Grief Block" component.

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.



Vintage: 2019

Variety: Riesling

Vineyards: 37% Lahoma 9'er Block, 30% Lahoma 8'er Block, 27% Tango Oaks, 6% Lahoma Grief Block

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

Fruit chemistry at harvest:

TA: 6.6 g/L pH 3.31 Brix: 21.7

Wine chemistry at bottling:

TA: 7.3g/L pH: 3.1 RS: 3.0% ALC: 11%

Bottling date(s): August 25th-26th, Sept. 1st-2nd
2200 standard cases (12 x 750ml bottles)

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

TTB approval number: 13095001000456

COLA serial number: 130001

UPC: 70605710384

QR: rednewt.com/qr/384