



2021 DRY ROSÉ OF CABERNET FRANC

FINGER LAKES

BEST ENJOYED WHILE LISTENING TO
"BEING ALIVE" BY STEPHEN SONDHEIM

TRUE TO FORM, THE GOAL EVERY VINTAGE IS TO MAKE A CRISP, DRY, AND ACID-DRIVEN EXPRESSION OF CABERNET FRANC ROSÉ FROM THE NUTT ROAD VINEYARD (ANTHONY ROAD WINE COMPANY). WITH 72-HOURS COLD SOAKING PRIOR TO PRESSING, THE AIM IS TO OVERLAY BRIGHT FRUIT AND INTENSE COLOR ON A FOCUSED AND STRUCTURED CORE; IDEALLY THIS IS MORE THAN A SUMMER-SIPPER. THE FRUIT SOURCE AND WINEMAKING FOR THIS WINE HAS REMAINED ROCK SOLID SINCE THE 2013 VINTAGE, AND WE ARE GLAD IT HAS FOUND THE CONSUMERS AND SUPPORTERS WHO RESPOND TO THIS STYLE.

10% WHOLE CLUSTER PLACED IN BOTTOM OF STAINLESS STEEL TANK, TOPPED WITH THE REMAINING FRUIT WHICH WAS DESTEMMED AND LIGHTLY CRUSHED WITH MODERATE SO₂ TO PROTECT AGAINST OXIDATION DURING THE MACERATION PROCESS. THREE DAYS COLD SOAKING IN TANK AT 35F WITH ACTIVE CIRCULATION OF JUICE OVER THE SKINS, AT WHICH POINT THE FRUIT WAS DRAINED AND PRESSED TO TANK. JUICE WAS THEN COLD SETTLED FOR 72 HOURS AND RACKED.

THE WINE WAS INOCULATED WITH AN EQUAL MIX OF VIN 13, RHONE 4600, AND GRE YEAST. A FAST AND COOL FERMENTATION - RANGING BETWEEN 50F AND 52F - HEIGHTENED AROMATICS BROUGHT THE WINE TO COMPLETE DRYNESS OVER THE COURSE OF A MONTH.

COLD STABILIZED IMMEDIATELY POST-FERMENTATION ON THE FERMENTATION LEES, THEN FILTERED AND BOTTLED IN LATE WINTER.

RED NEWT CELLARS

winemaker signature series

KELBY JAMES RUSSELL WINES FIRST BEGAN AS A CASUAL BRAINSTORM AT RED NEWT CELLARS, WHERE OWNER-WINEMAKER DAVID WHITING SUGGESTED THAT A SEPARATE WINE PROJECT MIGHT BE AN IMPORTANT CREATIVE OUTLET FOR WINEMAKER KELBY RUSSELL. WITH A DIVERSE SELECTION OF VINEYARDS AND WINE STYLES, THE LABEL PROMISES TO BRING SOMETHING NEW TO THE WINE WORLD; 'OFF-BEAT' WINES BOTH IN REFERENCE TO THEIR MUSICAL INSPIRATION AS WELL AS THEIR INDIVIDUAL SPIRIT. "STARTING THIS LABEL WILL ALLOW ME TO FOCUS ON A LIMITED NUMBER OF WINES THAT I AM MOST PASSIONATE ABOUT, INSPIRED BY THE MUSIC I AM PASSIONATE ABOUT," SAID KELBY. "I TRUST WHAT PEOPLE TASTE IN THE WINE, SO I INSTEAD WANT TO GIVE THEM A GLIMPSE OF THE ARTISTIC SPIRIT INSIDE THE BOTTLE."

Kelby James Russell
WINEMAKER

VINEYARD:
NUTT ROAD VINEYARD
DRESDEN BENCH OF SENECA LAKE

HARVEST:
OCTOBER 24TH, 2021
BRIX: 21 TA 5.4 PH 3.47

VINIFICATION:
YEAST: RHONE 4600, GRE, VIN13
FERMENTATION TEMP: 50-52F
FERMENTATION LENGTH: 4 WEEKS
AGING: STAINLESS STEEL 4 MONTHS

BOTTLING :
MARCH 24TH, 2022

RESIDUAL SUGAR: 0.1%
TA: 6.2 G/L
PH: 3.35
ALCOHOL: 12.5%

474 CASES PRODUCED

UPC# 70605710533

KJRWINES.COM

PRODUCED AND BOTTLED BY
RED NEWT CELLARS, INC.
HECTOR, NY 14841