



# RED NEWT CELLARS

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## FINGER LAKES, NY

### 2015 RIESLING - TANGO OAKS VINEYARD

**Harvest weather:** 2015 will primarily be remembered for what preceded the growing season, an unbelievably brutal winter featuring the coldest month ever recorded in the Finger Lakes. As a result, yields were significantly down in a growing season that held much promise. Heavier than average rains in June required careful attention in the vineyard to manage botrytis and mildew, but the remainder of the growing season until the harvest rain events was dry and even in temperature.

**Growing season:** Two heavy rain events spaced ten days apart put an end to a remarkably warm and sunny September. Fruit was harvested in very good condition, but due to the rain it was not worth the risk of leaving it out any further.

**Notable vineyard management details:** A vineyard that, despite its gorgeous view of Seneca Lake, tends to look quite austere as vegetation has a difficult time surviving between vines. Vines tended with an early harvest for Sekt and leaf pulling to reduce crop yield and increase sun exposure through the concluding month of harvest, both of which seem to be key to maximize ripening of the late ripening Alsatian clones of Riesling.

**Fruit condition/maturity:** 85% golden fruit with 15% clean, dry botrytis. Prior to harvest, a fruit thinning for Sekt in mid-September removed compromised fruit (~20%) so that the remainder would hang clean.

**Fruit receiving:** Machine picked in early morning and continuously delivered up the hill by tractor in one ton Welch Bins.

**Fruit processing:** Grapes crushed and destemmed with moderate SO<sub>2</sub> upon receipt into welch bins for overnight cold soaking. Grapes pressed out the following morning without fractioning, treated with bentonite for stability and to aid settling, then cold settled for 72 hours before racking.

**Fermentation:** Juice initially started a clean, spontaneous ferment of its own in the settling tank. Upon racking it was inoculated with a standard rate of GRE (1.0g/gal; 25g/gal) so that the GRE yeast could also influence the wine. Clean and cold fermentation, 50F-53F, that lasted 28 days with light lees stirring near the end. Booster Blanc was added soon after GRE fermentation began to build mid palate volume. Wine chilled and sulfured at the end of fermentation.

**Post fermentation:** Aged on lees in stainless steel for 10 months prior to racking, filtering, and bottling.

**Blend composition:** 100% Riesling. Tango Oaks Vineyard. No blending necessary.

**Overall goals and philosophy of wine:** Tango Oaks Riesling has established the vine age and maturity to support a dry and mineral driven Riesling. With the vineyard's Alsatian clone Riesling and extremely gravelly soil, our goal is to continue pursuing the elegance that Tango Oaks Riesling is capable of both young and with appropriate bottle age.

James Suckling - 94points  
Vinous - 94 points  
Wine Enthusiast - 92 points



**Vintage:** 2015

**Variety:** Riesling

**Vineyards:** Tango Oaks Vineyard, Banana Belt of Seneca Lake

**Harvest date(s):** October 10th, 2015

**Fruit chemistry at harvest:**

TA: 9.0 g/L pH: 3.15 Brix: 21.0

**Wine chemistry at bottling:**

TA: 6.6 g/L pH: 3.1 RS: 0.8% RS ALC: 12.1%

**Bottling date(s):** September 1st, 2016

148 standard cases (12 x 750ml bottles)

5 magnum cases (6 x 1.5L bottles)

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

**TTB approval number:** 16362001000163

**COLA serial number:** 160026

**UPC:** 70605710304

**QR:** rednewt.com/qr/267