



RED NEWT CELLARS

FINGER LAKES, NY

2018 "CIRCLE" RIESLING



Harvest weather: Continuing the trend of a very wet growing season, September and October continued to receive more rainfall than usual. Vineyard health and fruit development were closely monitored. Pick dates were scheduled in between rain events to allow the vines to dry out and concentrate flavors and sugars prior to harvesting.

Growing season: The early winter months of 2018 were marked by relatively mild temperatures. The overall growing season was warmer than average, but the most notable aspect of the vintage was the intense amount of humidity in the region. Higher amounts of rainfall coupled with warm temperatures resulted in more than double the 70* dewpoint days than in previous years. Maintaining timely sprays and leaf thinning to increase air flow allowed for fruit to remain intact through the high disease pressure vintage.

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: 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 in very good condition across the board, 15% clean botrytis on average.

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 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.

Fermentation: This spontaneous fermentation was smooth and lasted approximately 2 months before the ideal balance point was reached and chilled to stop.

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

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 that Red Newt releases. The philosophy is simple; a crowd pleasing wine should still be multifaceted.



Vintage: 2018
Variety: Riesling
Vineyards: Lahoma Vineyards: 8'er block

Harvest date(s): October 19th, 2018
Fruit chemistry at harvest:
TA: 8.1 g/L pH 3.44 Brix: 19

Wine chemistry at bottling:
TA: 7.6g/L pH: 3.15 RS: 3.1% ALC: 9.1%

Bottling date(s): September 28th-29th 2019
1200 standard cases (12 x 750ml bottles)

closure: Stelvin screw closure (750)
TTB approval number: 13095001000456
COLA serial number: 130001
UPC: 70605710366
QR: rednewt.com/qr/366