



# RED NEWT CELLARS

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## FINGER LAKES, NY

### 2018 RIESLING - THE KNOLL



**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. 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:** Pristine vineyard on a well drained knoll above the rest of Lahoma Vineyards. Manicured, weeded, and hedged in the postcard tradition that grower Kenny Fulkerson takes pride in. Fruit thinning was performed by the winemaking team exclusively to ensure that the highest quality fruit was left hanging prior to harvest.

**Fruit condition/maturity:** Golden grapes; fantastic flavor and physiological maturity with ripe acid. As is typified by the Knoll, 100% clean fruit with 15% of the block being dropped prior to picking.

**Fruit receiving:**

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

**Fruit processing:** Three day active cold soak on skins prior to pressing, with moderate SO<sub>2</sub> added for protection against oxidation during the maceration process. Normal pressing followed without any press fractioning and the juice was cold settled for 72 hours, with bentonite added for heat stability, before racking.

**Fermentation:** Fermented between 55F-61F with spontaneous yeast for mineral leanness. Smooth fermentation from start to finish, with a slight dormant period during the cold winter months and finishing in late July, with light lees stirring near the end. 70% of the wine was fermented in stainless steel and 30% of the wine was fermented in neutral oak puncheons.

**Post fermentation:** Aged on full deposit of gross lees until September, then immediately rack-filtered and bottled within a week.

**Blend composition:** 100% Riesling, Lahoma Vineyards, Knoll. No blending necessary.

**Overall goals and philosophy of wine:** To make a dry Riesling as powerful and textural as the very best that come from Germany, Austria, and Alsace. This wine has become a hallmark product of Red Newt and propels the winery's reputation as a world class Riesling producer ever higher. Especially in a vintage with the challenges of 2018, we are pleased that The Knoll more than lived up to its reputation; lasting weeks longer in the vineyard than any other Riesling in the region, allowing us to make the dense and textured style we associate with this Grand Cru.

IRF<sup>©</sup>

Dry      Medium Dry      Medium Sweet      Sweet

**Vintage:** 2018  
**Variety:** Riesling  
**Vineyards:** Lahoma Vineyards - The Knoll

**Harvest date(s):** October 25th, 2018

**Fruit chemistry at harvest:**  
TA: 8.7g/L    pH: 3.31    Brix: 21.7

**Wine chemistry at bottling:**  
TA: 7.35g/L    pH: 3.28    RS: 0.3% RS    ALC: 12.8%

**Bottling date(s):** September 13th, 2019  
300 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:** 16141001000298

**COLA serial number:** 160011

**UPC:** 70605710368

**QR:** [rednewt.com/qr/368](http://rednewt.com/qr/368)