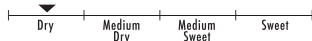


# RED NEWT CELLARS

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## FINGER LAKES, NY

### 2019 CABERNET FRANC



**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 2019 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. Bird netting and bird cannons well deployed to prevent damage to fruit during end of season.

**Fruit condition/maturity:** Hand picked into 35lb. boxes, hand sorted in the vineyard to remove any underripe clusters or non-grape material, then delivered to Red Newt.

**Fruit processing:** Fruit was lightly crushed with moderately high SO<sub>2</sub> to protect against oxidation. Four days cold soaking in tank at 35F with active circulation of juice over the skins. The fruit was then allowed to naturally warm up, and when alcoholic fermentation had begun in earnest, the must was warmed to 75F.

**Fermentation:** Fermented in two stainless steel tanks with spontaneous yeasts, temperature peaking at 84F for color and flavor extraction. Inoculated for malolactic fermentation 48 hours into alcoholic fermentation with 'PN4' - a malolactic bacteria selected from cold soaked Pinot Noir fermentations in Burgundy. Tanks were punched down by hand up to four times per day, with a few days of pump-overs when the cap was too robust to be punched down.

**Post fermentation:** At completion of alcoholic fermentation the tank was sealed down and dry iced heavily every day, allowing for more skin maceration time until the cap sank three weeks later. At this point the wine was basket pressed off the skins, sulphured, and returned to stainless steel for maturation and cold stabilization during the winter. The following spring the wine was racked and bottled without filtration or fining.

**Blend composition:** 100% Cabernet Franc, no blending required

**Overall goals and philosophy of wine:** The 2019 Cream Label Cabernet Franc aims for a pure expression of Cabernet Franc in the Finger Lakes by using only stainless steel rather than oak. Bright cherry and violet fruit on the nose underlain by mineral tension in the midpalate, in many ways this wine uses Cru Beaujolais as a touchstone. Refreshing to drink, it stands as a joyous counterpoint to the influence of oak that our single vineyard Cabernet Franc requires.

91 points - James Suckling - 4/22

93 points - Wineanorak - 3/22

**Vintage:** 2019

**Variety:** Cabernet Franc

**Vineyards:** South East Seneca Vineyards

**Harvest date(s):** November 5th, 2019

**Fruit chemistry at harvest:**

TA: 7.2 g/L pH 3.43 Brix: 22.0

**Wine chemistry at bottling:**

TA: 5.3g/L pH: 3.7 RS: 0.1% ALC: 12.5%

**Bottling date(s):** September 9th, 2020

626 cases (12 x 750ml bottles)

**closure:** Stelvin screw closure (750)

**TTB approval number:** 17011001000289

**COLA serial number:** 170001

**UPC:** 70605710389

**QR:** rednewt.com/qr/389