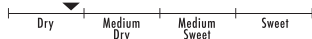


RED NEWT CELLARS

FINGER LAKES, NY

2109 GEWÜRZTRAMINER



Harvest weather: September 2019 was a 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.

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: Curry Creek Vineyards is managed to allow for maximum canopy area and minimal spraying. The fruiting zone is kept open to reduce disease pressure while the trellising reaches quite high for more leaf area and better ripening of the fickle Gewürztraminer grapes. The largest concern, as is always the case with Gewürztraminer, is bee and wasp damage as the grapes' floral aromas attract their attention.

Fruit condition/maturity: Perfectly ripe fruit, flavors reminiscent of the very center of a ripe watermelon. This ripeness is the result of patient waiting as the Gewürztraminer gets over a final plateau in late-summer where it tastes nearly ripe but not quite there. Fruit was affected by wasp damage. We waited for the damaged clusters to dry out and then sent the machine harvester resulting in shaking all the damaged fruit off the vine and only harvesting the prime clusters.

Fruit processing: Machine picked early in the morning to keep grapes as cool as possible, the grapes are tractor-drawn up to Red Newt directly in one ton Welch Bins. The fruit was lightly crushed, cold soaked for 2 days, and then basket pressed to tank. The juice received a bentonite addition for heat stability.

Fermentation: A gorgeous spontaneous fermentation from start to finish, the Gewürztraminer ultimately took 5 months before settling at the balance point that best suits the Red Newt style. At that point they were stopped by natural chilling, followed by minimal sulfur dioxide for protection.

Post fermentation: The wine was left on full lees for 5 months post-fermentation, then filtered and bottled.

Blend composition: 100% Curry Creek Gewürztraminer.

Filtration and fining details: Bentonite at juice to assist in settling and heat stability. The tank spent the winter months outside to achieve cold stability. The wine was then sent through the standard set of filtration before being sterile filtered at bottling.

Overall goals and philosophy of wine: The Red Newt Cellars 'Cream Label' Gewürztraminer is internally referred to as "the every night Gewürztraminer." As beautiful as the single vineyard Gewürztraminer we bottle can be, they are opulent and bruising wines with a very loud personality. The Cream Label version is made and blended in such a way that it is lighter, more refreshing, and with more fruit aromas as compared to rose perfume. A friendlier Gewürztraminer.

Vintage: 2019

Variety: Gewürztraminer

Vineyards: Curry Creek Vineyards

Harvest date(s): October 21st, 2019

Fruit chemistry at harvest:

TA: 6.15 g/L pH 3.63 Brix: 24.0

Wine chemistry at bottling:

TA: 6.55 g/L pH: 3.52 RS: 0.5% ALC: 13.5%

Bottling date(s): September 3rd, 2020

228 cases (12 x 750ml bottles)

closure: Stelvin screw closure (750)

TTB approval number: 12095001000754

COLA serial number: 120004

UPC: 70605710388(5)

QR: rednewt.com/qr/388