



RED NEWT CELLARS

FINGER LAKES, NY

2017 RIESLING - TANGO OAKS VINEYARD

Harvest weather: A warm and dry harvest with above average sun, a turn in the weather from cool and rainy during the summer, this late sunny pattern allowed for a wonderful harvest stretching well into November! Long hang time for developing flavors in the berries was a given, but due to the cooler than average growing season this could be accomplished without sacrificing freshness.

Growing season: 2017 was the first vintage since 2009 to be notably below average in temperature during the majority of the growing season. The cooperation of the sun and heat for weeks - after a Labor Day Weekend marked by sweater-weather - ripeness was no longer an issue.

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: Golden fruit that had reached full flavor and physiological ripeness. 90% clean fruit with the 10% of compromised fruit dropped in the vineyard prior to machine harvesting.

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 SO₂ 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: Inoculated with a standard rate of GRE (1.0g/gal; 25g/gal). Clean and cold fermentation, 50F-53F, that lasted 40 days with light lees stirring near the end. Booster Blanc was added soon after GRE fermentation began to build midpalate volume. Wine chilled and sulfured at end of fermentation, which finished in mid-February.

Post fermentation: The wine was left on full lees for 7 months before being racked, filtered, and bottled.

Blend composition: None. A single tank fermentation proved to be the ideal expression of Tango Oaks.

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.

93 points - James Suckling - 6/22

94 points - Vinous 12/19

93 points - Wine Enthusiast - 10/22

91 points - Wine Advocate - 5/22

94 points - Wineanorak - 3/22



Vintage: 2017

Variety: Riesling

Vineyards: Lahoma Vineyards - Tango Oaks Vineyard

Harvest date(s): October 27th, 2017

Fruit chemistry at harvest:

TA: 5.85 g/L pH: 3.32 Brix: 21.2

Wine chemistry at bottling:

TA: 6.9 g/L pH: 3.17 RS: 0.2% RS ALC: 12.8%

Bottling date(s): September 5th, 2018

405 standard cases (12 x 750ml bottles)

13 magnum cases (6 x 1.5L bottles)

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

TTB approval number: 16362001000163

COLA serial number: 160026

UPC: 70605710353

QR: rednewt.com/qr/353