



RED NEWT CELLARS

FINGER LAKES, NY

2017 RIESLING - THE KNOLL



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: Pristine vineyard on a well drained knoll above the rest of Lahoma Vineyards. Manicured, weeded, and hedged in the postcard tradition that grower Harlan Fulkerson takes pride in. All work that was done by hand for 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 10% of the block being dropped prior to picking.

Fruit receiving: Machine picked fruit arrived 45 minutes after harvest at 9:00am, still at 50F from the overnight temperature.

Fruit processing: Three day active cold soak on skins prior to pressing, with moderate SO₂ 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 May, with light lees stirring near the end.

Post fermentation: Aged on full deposit of gross lees until September in stainless steel, 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.

94 points - James Suckling - 6/22

94 points - Vinous 12/19

94 points, Editor's Choice - Wine Enthusiast - 10/22

91 points - Wine Advocate - 2/19

IRF[©]

Dry | Medium Dry | Medium Sweet | Sweet

Vintage: 2018

Variety: Riesling

Vineyards: Lahoma Vineyards - The Knoll

Harvest date(s): October 28th, 2017

Fruit chemistry at harvest:

TA: 7.2 g/L pH: 3.34 Brix: 21.8

Wine chemistry at bottling:

TA: 7.9g/L pH: 3.1 RS: 0.3% RS ALC: 12.6%

Bottling date(s): September 6th, 2018

301 standard cases (12 x 750ml bottles)

15 magnum cases (6 x 1.5L bottles)

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

TTB approval number: 16141001000298

COLA serial number: 160011

UPC: 70605710352

QR: rednewt.com/qr/352