



RED NEWT CELLARS

FINGER LAKES, NY

2018 DRY RIESLING



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, and the exquisite handling of our vineyards allowed the fruit to hang through the rain events and fully dry out. To our best estimate, our main Riesling harvest dates were two and a half weeks later than the next closest Riesling harvest in the entire Finger Lakes, and the opulence of the wines that resulted are evidence of that.

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: A beautifully manicured vineyard throughout the season, all pruning, hedging, and mowing or weeding is done to the highest level. All vineyards were walked by the winemaking team multiple times prior to harvest to drop any undesirable fruit, usually 8% of the total, so that the remaining fruit could hang longer and cleaner.

Fruit condition/maturity: Fruit in very good condition across the board, 10% clean botrytis on average in Lahoma. Fruit was thinned to maintain healthy botrytis and clean clusters, negative fruit selection was performed prior to harvest as Tango was hit with significant rainfall during harvest. Mature yellow to green flecked color, skin phenolics and flavors were fully developed in the Lahoma picks. The Tango was mature, fully gold, with full flavor ripeness and high TA due to the vintage.

Fruit receiving: & processing: Machine picked fruit arrived 45 minutes after harvest at 9:00 am, still at 50F from the cool overnight temperature. Each individual lot of grapes crushed and destemmed with moderate SO₂ upon receipt, then sent back into welch bins for cold soaking. Cold soaking was performed for 2 - 4 days to assist in flavor extraction and reducing the TA. Fruit pressed off without press fractioning, then cold settled for 72 hours, treated with bentonite for heat stability stability, and racked. Each pick kept separate.

Fermentation: All lots were fermented spontaneously, with the 7'er Block and Tango Oaks tanks finishing fermentation at the end of December and the 9'er Block slowly fermenting through to the following July.

Post fermentation: All tanks remained on full lees to mid-August prior to filtration and blending.

Blend composition: 100% Riesling: 37% Lahoma 7'er Block, 32% Lahoma 9'er Block, 31% Tango Oaks

Overall goals and philosophy of wine: The flagship Dry Riesling from Red Newt, our goal is to make a dry Riesling suitable for everyday drinking that also has the interest and complexity to reward aging. A dry riesling that is savory and fruity, opulent and refreshing; and everything we revere in dry Riesling from around the world. Intense and intriguing smoky notes on the nose evolve to grapefruit peel with time, both of which lead to a rich mid-palate that features exotic fruit while still being steely and dry through the finish.

Vintage: 2018

Variety: Riesling

Vineyards: Lahoma 9'er block, Lahoma 7'r block, Tango Oaks Vineyard

Harvest date(s): October 10th, 22nd & 29th 2018

Fruit chemistry at harvest:

TA: 7.1 g/L pH 3.2 Brix: 21.9 - 9'er block

TA: 9.6 g/L pH 3.1 Brix: 21 - 7'er block

TA: 12.3 g/L pH 3.1 Brix: 19.3- Tango Oaks

Wine chemistry at bottling:

TA: 6.45 g/L pH: 3.33 RS: 0.3% ALC: 12.6%

Bottling date(s): September 3rd, 2019

2266 cases (12 x 750ml antique green bottles)

29 cases magnums (6 x 1.5L green hock)

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

TTB approval number: 16158001000162

COLA serial number: 160015

UPC: 70605710363

QR: rednewt.com/qr/363

