



RED NEWT CELLARS

FINGER LAKES, NY

2019 RIESLING ICE WINE



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 vineyard that, despite its gorgeous view of Seneca Lake, tends to look quite austere as vegetation has a difficult time surviving between vines. Vines well tended to with a great deal of sun exposure on the fruiting zone to maximize ripening of the late ripening Alsatian clones of Riesling. The rows that were designated for the ice harvest pick were netted to assist in deterring birds and catching any clusters that were ready to drop.

Fruit condition/maturity: Berries were fully ripe and frozen with minimal skin breakdown.

Fruit receiving: The fruit was hand picked into lugs by a small team from Red Newt starting at 4 am and ending at 6 am. All fruit was picked in the dark via headlamps as the added heat from daylight would raise the temperature too high to keep the berries frozen. The lugs were loaded into a welch bin and then trucked back to Red Newt for processing.

Fruit processing: Fruit was transferred from the welch bin directly into the Willmes press. A long and slow three day press cycle ensued before the juice was transferred inside to a single 225 barrique.

Fermentation: The spontaneous fermentation took 7 months to complete. No nutrient additions were needed. The wine was stopped via chilling and then sulfured a month before bottling.

Overall goals and philosophy of wine: Ice wine is not to be undertaken lightly. It requires a site where the grapes can safely hang until the specific freezing parameters are met, complicated grape handling and pressing, and devilishly tricky fermentations even when using selected yeast - let alone the spontaneous ferments we prefer at Red Newt. But if done well, the results can be immortal. At Red Newt we make ice wine with that lofty goal in mind: to express Tango Oaks Vineyard and the vintage in an almost unparalleled way. With this 2019 bottling, a once-per-generation early freeze allowed us to make an Ice Wine that is notably crystalline, delicate, and transportive. We're glad we jumped at the opportunity late that night, and pleased to present it to you.

96 points - James Suckling
94 points - Wine Enthusiast
92 points - Wine Advocate



Vintage: 2019

Variety: Riesling

Vineyards: Tango Oaks Vineyard

Harvest date(s): November 13th, 2019

Fruit chemistry at harvest:

TA: 10 g/L pH: 3.1 Brix: 35.4

Wine chemistry at bottling:

TA: 10.5g/L pH: 3.34 RS: 22.2% RS ALC: 8.2%

Bottling date(s): June 23rd, 2020

44 cases (12 x 375ml bottles)

closure: 2" natural corks

TTB approval number: 20206001000065

COLA serial number: 200004

UPC: 70605710401

QR: rednewt.com/qr/401