



# RED NEWT CELLARS

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## FINGER LAKES, NY

### 2020 GRÜNER VELTLINER



**Harvest weather:** Little to no issues with the weather proceeding and during harvest. Large diurnal swings throughout September allowed for excellent sugar and flavor development without the loss of acidity. A rain event in mid-October had little impact on the fruit hanging, but provided some needed water for the vines. The ideal growing conditions earlier in the year resulted in earlier harvest dates than previous years.

**Growing season:** 2020 was an exceptional vintage in the Finger Lakes. Warm and even temperatures throughout, with less than average, but well-spaced rainfall resulted in small berries and increased yields across the board. The mild winter preceding the growing season provided the vines with all the necessary “ingredients” to produce a larger crop without sacrificing quality.

**Notable vineyard management details:** A beautifully manicured vineyard throughout the season, all pruning, hedging, and mowing or weeding is done to the highest level. The vineyard was walked by the winemaking team multiple times prior to harvest to drop any secondary clusters.

**Fruit condition/maturity:** Fruit was fully phenologically ripe. Secondary clusters had been dropped to maintain ideal acid levels. Fruit clean and beautifully ripe, a winemaker’s dream.

**Fruit receiving: & processing:** Machine picked early in the morning to maintain cool temperatures. The fruit was delivered in one ton welch bins. Crushed and destemmed with moderate SO<sub>2</sub> upon receipt, then sent back into welch bins for cold soaking. Cold soaking was performed for 3 days to assist in flavor extraction. Fruit pressed off without press fractioning, then cold settled for 72 hours, treated with bentonite for heat stability, and racked. Juice bottoms after racking were filtered with diatomaceous earth and returned.

**Fermentation:** The juice was transferred to neutral french oak barriques and inoculated with RHST yeast. A small amount of Go-Ferm Protect was added as the fermentation began, but no additional nutrient was needed over the course of fermentation. The fermentation lasted 2 months.

**Post fermentation:** Lees stirring was performed monthly post fermentation to build in additional palate weight. The wine was left in barrel, on full lees, until August before racking and the standard filtration regime.

**Blend composition:** 100% Gruner Veltliner from the Knoll at Lahoma Vineyards

**Overall goals and philosophy of wine:** This Grüner Veltliner comes from the back portion of “The Knoll” vineyard site. White pepper, flint, and crisp fruit run from the nose right through to the palate and finish.



**Vintage:** 2020  
**Variety:** Riesling

**Vineyards:** Lahoma Vineyards

**Harvest date(s):** October 9th, 2020

**Fruit chemistry at harvest:**  
TA: 6.6 g/L pH 3.07 Brix: 19.4

**Wine chemistry at bottling:**  
TA: 7.4 g/L pH: 3.25 RS: 0.2% ALC: 12%

**Bottling date(s):** August 8th, 2021  
212 cases (12 x 750ml green bottles)

**closure:** Stelvin screw closure

**TTB approval number:** 21184001000039  
**COLA serial number:** 210011

**UPC:** 70605710513  
**QR:** [rednewt.com/qr/513](http://rednewt.com/qr/513)