



# RED NEWT CELLARS

## FINGER LAKES, NY

### 2020 "CIRCLE" RIESLING



**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. All vineyards were walked by the winemaking team multiple times prior to harvest to drop any undesirable fruit so that what was remaining could hang longer.

**Fruit condition/maturity:** Fruit clean and beautifully ripe, a winemaker's dream. Mature yellow to green flecked color, excellent flavor development with balanced acids.

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

**Fruit processing:** Each individual lot of grapes crushed and destemmed with moderate SO<sub>2</sub> upon receipt, then sent back into Welch bins for 2-3 days of cold soaking. Fruit pressed off the following day 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. Each pick kept separate throughout.

**Fermentation:** As is the case with all the Rieslings produced under the Red Newt label, the tanks were all spontaneous fermentations. The fermentations are stopped by chilling prior to sulfur. The stop points were decided upon with the ideal sugar and acid balance for the Circle Riesling.

**Post fermentation:** Aged on full lees for 7 months before being racked and filtered prior to bottling.

**Blend composition:** 100% Riesling. The two main Lahoma components were intended to become Circle with a slight pop of acidity from the Tango component and additional sweetness from the Lahoma "Grief Block" component.

**Overall goals and philosophy of wine:** Circle Riesling is meant to be a quintessential example of Finger Lakes Riesling; a touch of residual sugar to bring out the rich orchard fruit flavors without overwhelming the lemon zest and citrus that make it crisp and refreshing to drink. The overall wine is easy to drink, but made with as much seriousness and as many individual layers as any Riesling from Red Newt. The philosophy is simple; a crowd pleasing wine should still be multifaceted.

IRF<sup>©</sup> | Dry | Medium Dry | Medium Sweet | Sweet

92 points - James Suckling

**Vintage:** 2020

**Variety:** Riesling

**Vineyards:** 29% 8'er Block, 27% GC Block, 21% 9'er Block, 14% Tango Oaks, 6% Grief Block, 3% Kenny Block

**Harvest date(s):** 8'er - October 23rd, 9'er Block - October 25th, Tango Oaks - October 19th, Grief Block - October 3rd, 2020

**Fruit chemistry at harvest:**

TA: 6 - 7 g/L pH 3.15 - 3.3 Brix: 21 - 22

**Wine chemistry at bottling:**

TA: 7.8g/L pH: 3.1 RS: 2.9% ALC: 11%

**Cases produced:** 2800

**Bottling date(s):** Several dates in late 2021

**TTB approval number:** 13095001000456

**COLA serial number:** 130001

**UPC:** 70605710530

**QR:** rednewt.com/qr/530