



RED NEWT CELLARS

FINGER LAKES, NY

Harvest weather: Niagara ripens so well and so early there is generally no weather issues to speak of, even rain just delays harvest a day or two. Jokingly, the only weather issue could be that the grapes ripen before we are ready for harvest to start.

Growing season: Niagara, similar to most native grapes, is particularly resilient and requires little intervention or spraying even in a wet and cool year. The concern of note might be early bud break and frost damage of the new shoots, as native grapes tend to come out of winter two weeks earlier than European vinifera grapes.

Notable vineyard management details: Niagara grows well at relatively heavy crop-loads - six or seven tons an acre is not uncommon - and with little vineyard management outside of mowing. In terms of chemical usage, they are far and away the easiest grapes to grow that we work with.

Fruit receiving: Machine picked and delivered to Red Newt in one ton Welch Bins.

Fruit processing: Grapes crushed and destemmed with moderate SO₂ upon receipt, then sent straight to press. Juice pressed off to a single tank, treated with bentonite for heat stability and to aid settling, and then cold settled for 72 hours. Upon racking, juice bottoms left behind are filtered with diatomaceous earth and returned.

Fermentation: Fermented between 55F-61F with a standard rate of Epernay II yeast (1g/gal or 25g/hL), with light lees stirring or nutrient additions if required. Generally fermented to a semi-dry or semi-sweet balance point before being stopped by chilling to 32F and SO₂ addition.

Post fermentation: Racked off of lees one month after fermentation is completed and then filtered, sweetened, and bottled as required.

Blend composition: 100% Niagara. No blending required, any multiples of Niagara tanks or vintages come together nicely and are made sure to fit the same style.

Overall goals and philosophy of wine: To make the best Niagara wine in the world. It is a wine style that sometimes escapes the attention and care of the winemaker... and consumers deserve better; we take as much care in making it as any of our Rieslings that we harvest several weeks later in the season.



Vintage: Non-vintage (but grapes harvested previous year)

Variety: Niagara

Vineyard: Fulkerson Vineyard, Dundee NY (and other FLX)

Harvest date(s): Various pickings ~Sept 10th - 22nd

Average Fruit chemistry at harvest:

Brix: 14.0 TA: 7.8g/L pH: 3.0

Wine chemistry at bottling:

TA: 7.5g/L pH: 3.1 RS: 4.0% RS ALC: 12%

Bottling date(s): Various bottling dates throughout the year as required.
closure: Stelvin screw closure

Fruit maturity: Spot-on grape aromas and flavors without any muskiness that develops if the Niagara grape ripens more than ideal.

Fruit condition: Clean and free of disease, especially so early in the season.

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