



RED NEWT CELLARS

FINGER LAKES, NY

RED NEWT “RED EFT”



The Finger Lakes region is best known for its beautiful Riesling and aromatic white wines. However, the region is also ideal for growing fruit-forward, elegant red wines. Each vintage is different, some being hot and sunny, some being cool and damp. In blending this wine from multiple vintages, we are able to focus on fruit, structure, and character as it is expressed over each unique growing season and subsequent harvest.

Likewise assembling this blend with multiple varieties of grapes offers the winemaker the opportunity to create a wine that specifically displays crisp structure, beautiful fruit and a delicate finish. This blend of Merlot, Pinot Noir, Noiret, Cabernet Franc, and Syrah offers up crisp, forward cherry, raspberry and dried cranberry fruits.

Each component in Red Eft is carefully selected to showcase vineyards, and specific lots that exemplify the fruit forward complexities with supple tannins which work together to display bright berry, black pepper and a lingering finish. Perfect as a summertime wine with grilled or BBQ meats, or an easy pairing with pizza.

The Eastern Red Spotted Newt is one of nature's most beautiful but often overlooked creatures. As a teenager (in newt years) it sports a brilliant red color as it romps about in the moist wooded areas of the Finger Lakes forests. While in its juvenile phase of development, we know this newt as the "Red Eft". This wine, too, is brilliant red, playful and full of life.



Vintage: Blend of multiple vintages

Variety: 34% Merlot, 33% Pinot Noir, 18%, Noiret
11%, Cabernet Franc 4% Syrah

Vineyards: South East Seneca Vineyards

Wine chemistry at bottling:

TA: 5.3g/L pH: 3.7 RS: 0.1% ALC: 12.5%

Bottling date(s): October 2023

closure: Stelvin screw closure (750)

TTB approval number: 23243001000294

COLA serial number: 230007

UPC: 70605710557(5)

QR: rednewt.com/qr/389