



# RED NEWT CELLARS

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## FINGER LAKES, NY

### RED NEWT “CIRCLE” RIESLING



**Harvest weather:** The Finger Lake region is the ideal place for growing Riesling! Generally, Riesling ripens later in the harvest season and often has the opportunity to take advantage of clear sunny days and cool nights through October. This ideal combination of warm, sunny days and cool, clear nights fosters the development of grapes with crisp acidity, vibrant flavors, and fruity aromas.

**Fruit condition/maturity:** The goal in the vineyard for grapes destined for Circle Riesling is to grow with healthy vines, balanced crops and moderate sun exposure. Harvesting grapes at various times during the ripening season allows for lots of wine both with vibrant fruit and acidity and rich, ripe, luscious fruit. In the same vein, blending Riesling lots from more than one vintage, gives the winemaker ample tools for blending a Riesling that is just right, and true to the Circle style, every year.

**Fruit receiving:** Most of the Riesling fruit at Red Newt comes directly from the vineyards to the press deck. With picking taking place with a mechanical harvester early in the morning, fruit arrives cold... often minutes after picking!

**Fruit processing:** Grapes are pressed in our German-made Willmes “Merlin” press, yielding juice that is low in phenolics and bitterness, crisp in acidity, and ready to express vibrant fruit in fermentation.

**Fermentation:** Most lots are fermented after inoculating with Epernay II yeast. This commercial winemaking yeast has been a proven strain for decades and is known for producing wines with clearly expressed fruit. It works especially well with fruity wines with appreciable residual sweetness.

**Post fermentation:** Aged on light lees until racking, filtration and bottling.

**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.