



# RED NEWT CELLARS

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## FINGER LAKES, NY

### 2016 RIESLING - TANGO OAKS VINEYARD

**Harvest weather:** Harvest was remarkably even and dry in 2016 from September through the third week of October, allowing for flexibility in pick dates to bring in the fruit when it was at peak and the winery was ready for it. A major rain event closed the harvest decisively on October 20th.

**Growing season:** 2016 will be remembered for being one of the driest growing seasons ever recorded in the Finger Lakes, which is not a trivial concern in a region that does not use irrigation. From June 2nd until mid-August there was almost no rain to speak of, but fortunately the vines showed no major signs of drought stress.

**Notable vineyard management details:** A vineyard that, despite its gorgeous view of Seneca Lake, tends to look quite austere as vegetation has a difficult time surviving between vines. Vines tended with an early harvest for Sekt and leaf pulling to reduce crop yield and increase sun exposure through the concluding month of harvest, both of which seem to be key to maximize ripening of the late ripening Alsatian clones of Riesling.

**Fruit condition/maturity:** Golden fruit that had reached full flavor and physiological ripeness. 95% clean fruit with the 5% of compromised fruit dropped in the vineyard prior to machine harvesting.

**Fruit receiving:** Machine picked in early morning and continuously delivered up the hill by tractor in one ton Welch Bins.

**Fruit processing:** Grapes crushed and destemmed with moderate SO<sub>2</sub> upon receipt into welch bins for overnight cold soaking. Grapes pressed out the following morning without fractioning, treated with bentonite for stability and to aid settling, then cold settled for 72 hours before racking.

**Fermentation:** Juice initially started a clean, spontaneous ferment of its own in settling tank. Upon racking it was inoculated with a standard rate of GRE (1.0g/gal; 25g/gal) so that the GRE yeast could also influence the wine. Clean and cold fermentation, 50F-53F, that lasted 40 days with light lees stirring near the end. Booster Blanc was added soon after GRE fermentation began to build midpalate volume. Wine chilled and sulfured at end of fermentation.

**Post fermentation:** The wine was left on full lees for 9 months before being racked, filtered, and bottled.

**Blend composition:** None. A single tank fermentation proved to be the ideal expression of Tango Oaks.

**Overall goals and philosophy of wine:** Tango Oaks Riesling has established the vine age and maturity to support a dry and mineral driven Riesling. With the vineyard's Alsatian clone Riesling and extremely gravelly soil, our goal is to continue pursuing the elegance that Tango Oaks Riesling is capable of both young and with appropriate bottle age.

95 points - James Suckling - 6/22

91 points - Vinous 12/19

91 points - Wine Enthusiast - 10/22

90 points - Wine Advocate



**Vintage:** 2016

**Variety:** Riesling

**Vineyards:** Tango Oaks Vineyard

**Harvest date(s):** October 16th, 2016

**Fruit chemistry at harvest:**

TA: 7 g/L pH: 3.25 Brix: 21.6

**Wine chemistry at bottling:**

TA: 7.1 g/L pH: 3.1 RS: 0.6% RS ALC: 12.9%

**Bottling date(s):** August 30th, 2017

116 standard cases (12 x 750ml bottles)

5 magnum cases (6 x 1.5L bottles)

**closure:** Stelvin screw closure (750), cork (1.5L)

**TTB approval number:** 16362001000163

**COLA serial number:** 160026

**UPC:** 70605710330

**QR:** rednewt.com/qr/293