



# RED NEWT CELLARS

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## FINGER LAKES, NY

### 2106 RIESLING - LAHOMA VINEYARDS



**Harvest weather:** An even and moderate harvest with above average sun, everything rapidly came to a close on Thursday, October 20th with over four inches of rain. This soaking was forecast over a week in advance, however, allowing for all picking to easily be scheduled and completed in time.

**Growing season:** 2016 will be remembered as the drought year in the Finger Lakes. However, the vines handled the dry weather without any issue, almost no drought stress signs were ever seen in the vineyard and Riesling came in as bright and fresh as we would normally hope.

**Notable vineyard management details:** Fruit thinning was performed across the entirety of the Lahoma property in early June to enhance ripening on the remaining clusters. Vineyard block was walked by the winemaking team just prior to harvest to drop any undesirable fruit, usually 1% of the total, so that what was remaining could hang longer and cleaner. Lahoma Vineyards, which serves as the basis of this wine, is pristinely maintained; manicured, weeded, and hedged in the postcard tradition that grower Harlan Fulkerson takes pride in.

**Fruit condition/maturity:** Perfectly clean, picked for stylistic reasons rather than condition reasons. Green with hints of gold in flavor ripe grapes; selected for early picking to preserve a core of acidity to help balance the expected wine style.

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

**Fruit processing:** The fruit arrived early in the morning and was sent straight to press without crushing or destemming, and received an overnight press cycle. It was then cold settled for 72 hours, treated with bentonite for heat stability stability, and racked. Juice bottoms after racking were filtered with diatomaceous earth and returned.

**Fermentation:** The juice warmed and inoculated with GRE yeast. Moderate O2 additions were performed, as ferments from this block tend to enjoy a very reductive fermentation.

**Post fermentation:** Aged on full lees for 6 months before being racked and filtered prior to bottling.

**Blend composition:** 100% Riesling . No blending required.

**Overall goals and philosophy of wine:** Lahoma Vineyard Riesling is always overwhelmingly orange-fruit driven from the moment it arrives as picked grapes at Red Newt. This wine seeks to bottle that joyful fruit expression of tangerine and apricot every year in its most exuberant form. Modeled off the balance point of a German Kabinett, it is juicy to drink when young but has the sugar and freshness to reward cellar aging.



**Vinous:** 91 points  
**James Suckling:** 91 points

**Vintage:** 2016  
**Variety:** Riesling  
**Vineyards:** Lahoma Vineyards, 8r block

**Harvest date(s):** October 10th, 2016  
**Fruit chemistry at harvest:**  
TA: 6.9 g/L pH 2.96 Brix: 20.5

**Wine chemistry at bottling:**  
TA: 8.6 g/L pH: 2.98 RS: 7.6 % ALC: 8.5%

**Bottling date(s):** August 30th, 2017  
68 standard cases (12 x 750ml bottles)

**closure:** 2Stelvin screw closure

**TTB approval number:** 16141001000289  
**COLA serial number:** 160013  
**UPC:** 70605710332  
**QR:** rednewt.com/qr/295