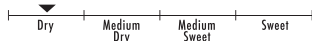


RED NEWT CELLARS

FINGER LAKES, NY



2017 CABERNET FRANC - GLACIER RIDGE VINEYARD

Harvest weather: A warm and dry harvest with above average sun, a turn in the weather from cool and rainy in August to this sunny pattern made 2017 a wonderful harvest. Long hang time for developing flavors in the berries was a given, but due to the cooler than average growing season this could be accomplished without sacrificing freshness.

Growing season: 2017 was the first vintage since 2009 to be notably below average in temperature during the majority of the growing season. With the cooperation of the sun and heat for weeks - after a Labor Day Weekend marked by sweater-weather - ripeness was no longer an issue.

Notable vineyard management details: Glacier Ridge takes a studied minimalist approach in the vineyard; all weed control is manual and allows for some non-grape vegetation for competition as well as insect biodiversity. Disease pressure and crop size are subsequently lower as a result, with a notable difference in increased ripening capability of the grapes.

Fruit condition/maturity: Ideally ripe Cabernet Franc and Merlot from Glacier Ridge; mature skin, seed, and stem development; predominantly berry flavor-forward. Some berry dehydration on the vine resulted in 10% raisinated berries.

Fruit processing: Hand picked into 35lb. boxes, hand sorted in the vineyard to remove any underripe clusters or non-grape material, then delivered to Red Newt. 50% whole cluster placed in bottom of stainless steel tank, topped with the remaining fruit which was destemmed and lightly crushed with moderately high SO₂ to protect against oxidation. Three days cold soaking in tank at 35F with active circulation of juice over the skins, at which point the fruit was warmed up to 60F and inoculated.

Fermentation: Fermented in stainless steel tank with spontaneous yeasts, temperature peaking at 84F for color and flavor extraction. Inoculated for malolactic fermentation 48 hours into alcoholic fermentation with 'PN4' - a malolactic bacteria selected from cold soaked Pinot Noir fermentations in Burgundy. Tank was punched down by hand or foot up to four times per day, tailing off near the end of fermentation.

Post fermentation: At completion of alcoholic fermentation the tank was sealed down and dry iced heavily every day, allowing for more skin maceration time until the cap sank three weeks later. At this point the wine was basket pressed off the skins, sulphured, and transferred to older french oak barriques. The following summer the wine was racked and bottled with only coarse pad filtration.

Blend composition: 100% Cabernet Franc, no blending required

Overall goals and philosophy of wine: The reds from Glacier Ridge Vineyard have a power and structure that is unique to the Finger Lakes; a credit to the spectacular vineyard they hail from and management by Tony Damiani. Put simply, our Single Vineyard bottlings from Glacier Ridge try and stay out of the way of the vineyard and let the fruit and vintage speak for themselves. The result is classic, ripe Cabernet Franc; structural complexity and length on the pallet, raspberry and violet notes on the nose, all tied together by the smokiness that is typical of the Glacier Ridge Vineyard.

Vintage: 2017

Variety: Cabernet Franc

Vineyards: Glacier Ridge Vineyards

Harvest date(s): September 17th, 2017

Fruit chemistry at harvest:

TA: 5.25 g/L pH 3.24 Brix: 22.4

Wine chemistry at bottling:

TA: 6 g/L pH: 3.56 RS: 0.1% ALC: 13%

Bottling date(s): September 20th, 2018

67 cases (12 x 750ml bottles)

closure: Stelvin screw closure (750)

TTB approval number: 17011001000289

COLA serial number: 170001

UPC: 70605710354

QR: rednewt.com/qr/354