

RED NEWT CELLARS

FINGER LAKES, NY



2017 PINOT GRIS - GLACIER RIDGE VINEYARDS

Harvest weather: A warm and dry harvest with above average sun, a turn in the weather from cool and rainy during the summer, this late sunny pattern allowed for a wonderful harvest stretching well into November! 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. Crop sizes are subsequently lower as a result, with a notable difference in increased ripening capability of the grapes.

Fruit condition/maturity: Fully ripe and lighter in color than Curry Creek. Clean and free of disease. Excellent flavor, sugar, and skin ripeness.

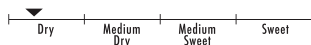
Fruit receiving: Handpicked throughout the morning and into early afternoon. Grapes delivered up the road by tractor in 35lb. picking boxes. Hand-sorted on the crush pad.

Fruit processing: The fruit was loaded into the press as whole clusters and pressed overnight. The juice was cold settled with an addition of bentonite to aid in settling and heat stability. The juice was then racked, the lees DE filtered and returned to the tank.

Fermentation: The juice was transferred into neutral french oak barrels and inoculated with Ferm White yeast. Nutrition was added as needed, but kept to a minimum with the aid of O2 additions. Light lees stirring was performed towards the end of fermentation to assist in fermenting to total dryness. The barrels were sulfured at the end of fermentation and topped monthly to avoid any oxidation issues. Minimal amounts of lees stirring performed. The wine was left on full lees until racking and filtration prior to bottling.

Blend composition: 100% Glacier Ridge Pinot Gris

Overall goals and philosophy of wine: A contrast to Red Newt's typical showcase of aromatic and crystalline Rieslings, with the Glacier Ridge Pinot Gris we delve into the texture and breadth of white wine. Glacier Ridge delivers fruit that is remarkably rich and concentrated year in and year out, a fact that allows us to handle this Pinot Gris akin to what would often be expected of a Grand Cru White Burgundy. Opulent orchard fruit and floral aromatics give way to a rich and layered midpalate that should showcase this beautiful vineyard for years to come.



Vintage: 2017
Variety: Pinot Gris
Vineyards: Glacier Ridge Vineyards

Harvest date(s): October 2nd, 2017
Fruit chemistry at harvest:
TA: 6.7 g/L pH: 3.48 Brix: 21.9

Wine chemistry at bottling:
TA: 6.75g/L pH: 3.44 RS: 0.1% RS ALC: 12.6%

Bottling date(s): September 6th, 2018
97 cases (12 x 750ml bottles)

closure: Gold Stelvin Closures

TTB approval number: 20342001000833
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