



RED NEWT CELLARS

FINGER LAKES, NY

2017 RIESLING ICE WINE



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. Crop loads were up this year, but fruit dropping early in June allowed for full flavor development in the remaining clusters.

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 well tended to with a great deal of sun exposure on the fruiting zone to maximize ripening of the late ripening Alsatian clones of Riesling. The rows that were designated for the ice harvest pick were netted to assist in deterring birds and catching any clusters that were ready to drop.

Fruit condition/maturity: Cold - frozen actually! Berries were fully ripe, with minimal amounts of botrytis due to a previous pass through for a late harvest pick earlier in the season. The berries were fully frozen and many had fallen from the vine into the netting. Clean fruit.

Fruit receiving: The fruit was hand picked into lugs by a small team from Red Newt starting at 7 am and ending at 11 am. The weather was favorable and did not warm up despite the sun shining during picking. The lugs were loaded into a welch bin and then trucked back to Red Newt for processing.

Fruit processing: Fruit was transferred from the welch bin directly into the Wilmms press. A long and slow three day press cycle ensued before the juice was transferred inside to a stainless steel tank and a single 225 barrique where a standard rate of bentonite was added.

Fermentation: The spontaneous fermentation began on the 30th of January and continued for 41 months before reaching the correct stop point for the wine. The two lots were combined 3 months before the final stop date to ensure the final sugar and alcohols of the finished wine were within legal limits. The winemaking was very hands off with no nutrient additions and minimal lees stirring. The wine was stopped via chilling and then sulfured a month before bottling.

Overall goals and philosophy of wine: Ice wine is not to be undertaken lightly. It requires a site where the grapes can safely hang until the specific freezing parameters are met, complicated grape handling and pressing, and devilishly tricky fermentations even when using selected yeast - let alone the spontaneous ferments we prefer at Red Newt. But if done well, the results can be immortal. With this 2017 bottling, we embraced the opulent, rich, and intense expression that ice wine can deliver. Harvested with such high sugar that fermentation should have been impossible, a spontaneous yeast nevertheless managed to ferment this over the course of three years to deliver this unctuous wine. We're glad we decided to make an Ice Wine - this one was our very first - and are pleased to share it with you.

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Dry	Medium Dry	Medium Sweet	Sweet
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95 points - Wine Enthusiast / 94 points - Wineanorak

Vintage: 2017
Variety: Riesling
Vineyards: Tango Oaks Vineyard
Harvest date(s): December 8th, 2017
Fruit chemistry at harvest:
TA: 6.9g/L pH: 3.53 Brix: 43.2
Wine chemistry at bottling:
TA: 9.3g/L pH: 3.49 RS: 36.4% RS ALC: 7.0%

Bottling date(s): June 23rd, 2019
79 cases (12 x 375ml bottles)

closure: 2" natural corks

TTB approval number: 20023001000672
COLA serial number: 200001
UPC: 70605710376
QR: rednewt.com/qr/376