

# RED NEWT CELLARS

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## FINGER LAKES, NY

### 2018 SYRAH - GLACIER RIDGE VINEYARDS



**Harvest weather:** Continuing the trend of a very wet growing season, September and October continued to receive more rainfall than usual. Vineyard health and fruit development were closely monitored. Pick dates were scheduled in between rain events to allow the vines to dry out and concentrate flavors and sugars prior to harvesting.

**Growing season:** The early winter months of 2018 were marked by relatively mild temperatures. The overall growing season was warmer than average, but the most notable aspect of the vintage was the intense amount of humidity in the region. Higher amounts of rainfall coupled with warm temperatures resulted in more than double the 70\* dewpoint days than in previous years. Maintaining timely sprays and leaf thinning to increase air flow allowed for fruit to remain intact through the high disease pressure vintage.

**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:** Full flavor ripeness with 80% stem lignification.

**Fruit processing:** 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. The fruit was lightly crushed into a one ton welch bin. 50% stem inclusion. The fruit was inoculated with Gaia and was cold-soaked for 5 days before being warmed for inoculation.

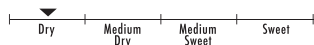
**Fermentation:** The fermentation bin was warmed to 70 degrees and allowed to ferment naturally. Once alcoholic fermentation had begun in earnest, approx 4 days, the wine was inoculated with PN4 for malolactic fermentation. Post fermentation, the wine was left on skins and stems for 4 weeks before being basket pressed and transferred into a 450 L puncheon.

**Post fermentation:** Upon completion of malolactic fermentation, the wine was sulfured and topped regularly to maintain freshness. The wine was left in contact with full lees until racking prior to bottling.

**Blend composition:** 100% Syrah from Glacier Ridge Vineyards

**Overall goals and philosophy of wine:** Syrah is a beguiling grape with many expressions in the vinous world, from the gamey classics of France to the inkiness of Australia. In the Finger Lakes, it takes a special site to nurture these beautiful vines to full maturity, but in Glacier Ridge we have found just such a vineyard. With intense Vietnamese peppercorn aromatics, bright red cherry flavors, and a brooding minerality underneath, this Syrah is a pure expression of what can be achieved with one of our favorite grapes in a cool climate. Put simply, think northern Rhone rather than Barossa.

90 points - Wineanorak 3/22



Vintage: 2018  
Variety: Syrah  
Vineyards: Glacier Ridge Vineyard, SE Seneca Lake

Harvest date(s): October 9th, 2018  
Fruit chemistry at harvest:  
TA: 9.9 g/L pH 3.17 Brix: 19.8

Wine chemistry at bottling:  
TA: 6.0g/L pH: 3.65 RS: 0.1% ALC: 12%

Bottling date(s): August 17th, 2019  
41 cases (12 x 750ml bottles)

closure: Stelvin screw closure (750)

TTB approval number: 20150001000564

COLA serial number: 200002

UPC: 70605710374

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