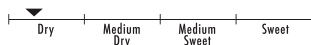


# RED NEWT CELLARS

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## FINGER LAKES, NY

### 2019 RIESLING - GLACIER RIDGE VINEYARD



**Harvest weather:** September 2019 is the prime example of why we live in the Finger Lakes; warm, sunny, dry, a truly spectacular run of weather for people and grapes alike. With a nearly perfect September, the crisp October that followed gave us grapes with both ripe flavors and refreshing acidity. Compared to the struggles of the autumn of 2018, 2019 was a much needed return to form.

**Growing season:** The winter of 2019 was technically average, except for the fact that it seemed to last through May 30th. While the grape vines were not negatively impacted, the late start to the season was a delay that we never quite caught up to. Fortunately, the sun and warmth from Labor Day forward resulted in wonderful flavor ripeness, but on the aggregate the 2019 vintage will be remembered as the coolest since 2009.

**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. Bird netting was employed to minimize damage from birds and deer. Crop sizes are subsequently lower as a result, with a notable difference in increased ripening capability of the grapes.

**Fruit condition/maturity:** Fully ripe fruit, excellent flavor concentration. Medium loose clusters, small berries, no botrytis to be found!

**Fruit receiving:** Handpicked throughout the morning and into early afternoon. Grapes delivered up the road by tractor in 35lb. picking boxes. No hand-sorting needed.

**Fruit processing:** The lugs of Riesling were emptied into a one-ton welch bin, foot stomped, and left to soak on the skins in stems for 3 days. The must was then basket pressed, and the juice was bucketed by hand into a 500L puncheon and a 225L barrique. 1#/1000 gal addition rate of bentonite was used at juice. No further bentonite needed. Standard filtration procedure for Rieslings at Red Newt prior to the sterile filter at bottling. No sulfur additions til post-fermentation.

**Fermentation:** The juice underwent spontaneous fermentation with very little nutrient or O<sub>2</sub> additions. The fermentation was healthy and happy throughout. The wine was left on full lees for 8 full months before being racked out of barrel, filtered, and bottled.

**Blend composition:** 100% Glacier Ridge Riesling

**Overall goals and philosophy of wine:** The Riesling from Glacier Ridge vineyards is our rendition of traditional wine making. The fruit is picked whole cluster, crushed by hand (or foot), pressed through the basket press, and bucketed into barrels. No hoses or pumps are involved until the filtration process. This allows for the Glacier Ridge Riesling to truly shine, showcasing the unique aromatic and tactile characters of this grape in this vineyard.

92 points - James Suckling

**Vintage:** 2019

**Variety:** Riesling

**Vineyards:** Glacier Ridge Vineyards

**Harvest date(s):** October 23rd, 2019

**Fruit chemistry at harvest:**

TA: 8.4 g/L pH: 3.02 Brix: 21

**Wine chemistry at bottling:**

TA: 5.8 g/L pH: 3.28 RS: 0.2% RS ALC: 11.9%

**Bottling date(s):** September 3rd, 2020  
69 cases (12 x 750ml bottles)

**closure:** Gold Stelvin Closures

**TTB approval number:** 21015001000242

**COLA serial number:** 210001

**UPC:** 70605710392

**QR:** [rednewt.com/qr/392](http://rednewt.com/qr/392)