

RED NEWT CELLARS

FINGER LAKES, NY

2019 SYRAH - GLACIER RIDGE VINEYARDS



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. 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.

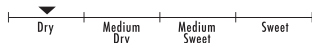
Fruit processing: Handpicked throughout the morning and into early afternoon. Grapes delivered up the road by tractor in 35lb. picking boxes. Hand-sorted on the crush pad. The fruit was lightly crushed into a one ton welch bin. 100% stem inclusion. The fruit was cold soaked for 2 days before being brought up to temp for fermentation.

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.



Vintage: 2019
Variety: Syrah
Vineyards: Glacier Ridge Vineyard, SE Seneca Lake

Harvest date(s): October 23rd, 2019
Fruit chemistry at harvest:
TA: 7.5 g/L pH 3.31 Brix: 20.6

Wine chemistry at bottling:
TA: 6.5g/L pH: 3.68 RS: 0.1% ALC: 12.5%

Bottling date(s): September 9th 2020
43 cases (12 x 750ml bottles)

closure: Stelvin screw closure (750)

TTB approval number: 20150001000564

COLA serial number: 200002

UPC: 70605710396

QR: rednewt.com/qr/396