



**Harvest weather:** A warm harvest that was punctuated by several bouts of heavy rain, as much of the late summer had also been. Disease pressure wasn't as prevalent as a vintage such as 2018, although careful work in the vineyards to drop fruit was crucial. The larger concern was excess water resulting in dilute flavors, a fate our winemaking team avoided through carefully selecting pick dates, exacting fruit quality, and thoughtful cellar decisions to express the fullness of the grape.

**Growing season:** Following a mild winter, the spring of 2021 felt like the first true spring the Finger Lakes has had in several years thanks to a seasonable and sunny April. The first portion of summer was warm and quite dry, but unfortunately the water-works turned on in late July and never seemed to cease. This resulted in early season disease pressure from botrytis in particular, although fortunately enough dry windows existed to keep it under control.

**Notable vineyard management details:** A beautifully manicured vineyard throughout the season, all pruning, hedging, and mowing or weeding is done to the highest level. The vineyard was walked by the winemaking team multiple times prior to harvest to drop any secondary clusters.

**Fruit condition/maturity:** Fruit was phenologically ripe. Secondary clusters had been dropped to maintain ideal acid levels.

**Fruit receiving: & processing:** Machine picked early in the morning to maintain cool temperatures. The fruit was delivered in one ton welch bins. Three day active cold soak on skins prior to pressing, with tartaric acid added to moderate pH and SO<sub>2</sub> added for protection against oxidation during the maceration process. Normal pressing followed without any press fractioning and the juice was cold settled for 72 hours before racking.

**Fermentation:** Fermented between 55F-61F with spontaneous yeast for mineral leanness. Smooth fermentation from start to finish, with a slight dormant period during the cold winter months and finishing in May, with light lees stirring near the end.

**Post fermentation:** Aged on full deposit of gross lees until September in stainless steel, then immediately rack-filtered and bottled within a week.

**Blend composition:** 100% Riesling, Several different vineyard blocks of Riesling within Lahoma Vineyards.

**Vintage:** 2021

**Variety:** Riesling

**Vineyards:** Multiple vineyard blocks at Lahoma Vineyards, South West Seneca Lake

**Harvest date(s):** October 24th, 2021

**Blend Composition:** 100% Riesling

**Wine chemistry at bottling:**

TA: 7.8 g/L   pH: 3.0   RS: 0.3%   ALC: 12.8%

**Overall goals and philosophy of wine:** The flagship Dry Riesling from Red Newt, our goal is to make a dry Riesling suitable for everyday drinking that also has the interest and complexity to reward aging. A dry riesling that is savory and fruity, opulent and refreshing; and everything we revere in dry Riesling from around the world. Intense and intriguing smoky notes on the nose evolve to grapefruit peel with time, both of which lead to a rich mid-palate that features exotic fruit while still being steely and dry through the finish.

