

RED NEWT CELLARS



Semi-Dry Riesling

Finger Lakes

2010

Red Newt Cellars is a small winery on the south east shore of Seneca Lake, in the Finger Lakes region of New York. Winemaker David Whiting and Chef Debra Whiting founded the winery and bistro in 1998. Riesling has always been a passion.

This Riesling is semi-dry with crisp aromas of tangerine and luscious flavors of tropical fruit. On the palate, orange peel, apricot, and lemon curd combine with a barely perceptible sweetness to make a wine that is supple and well-structured. Crisp, dry and aromatic, this wine shows a classic Finger Lakes style that is refreshing, intriguing and satisfying. It is a great wine with a variety of foods and will age gracefully. Try this wine by itself on a spring afternoon, or with a fresh lake trout with lemon and butter.

Riesling production at Red Newt Cellars is straightforward and elegant. Fermentation is in stainless steel, mostly with Epernay II yeast at moderate temperatures. Fermentation is stopped with some residual sweetness. The wine is then fine tuned and finished using the traditional method of adding back small amounts of unfermented Riesling juice reserve to the wine after fermentation.

A long, warm growing season in 2010 yielded plenty of ripe flavors and natural sugar. Bouts of rain at harvest time necessitated diligence in the vineyard for premium quality fruit. The warmer vintage provided Red Newt Rieslings the opportunity to express warmer vintage characteristics such as honey, baked apricots, and luscious red apples while still retaining their traditional acid backbone. Overall, the 2010 Rieslings show opulence and extraction.

~ Top Ten American Rieslings ~
Canberra (Australia) Riesling Challenge
2009 Vintage - Gold Medal Winner - Semi-Dry Category

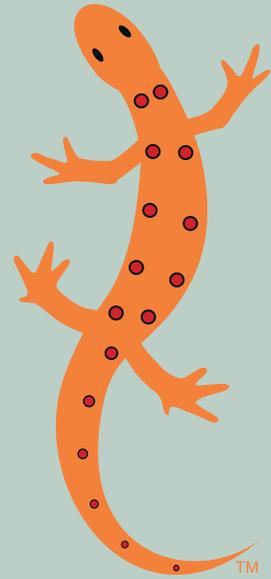
2009 Vintage - Wine & Spirits Magazine - 92 Points / Best Buy

What are QR Codes? QR is short for Quick Response (they can be read quickly by a cell phone). Once the code is read by your QR capable cell phone or PDA, your mobile browser is directed to a custom page with extensive information about the wine in question. This information starts with the basics, but is constantly updated with more details about



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WINERY & BISTRO



2010

Semi-Dry Riesling

RS 2.5% TA 8.2g/l pH 3.2 Alc. 11.9%



As a recipient of Wine & Spirits Magazine's 2011 Winery of the Year, the message at Red Newt Cellars is simple: eat local, drink regional. With a collaborative team of winemakers and chefs, it is this combined effort between wine and cuisine that brands Red Newt as an innovative leader in the Finger Lakes region. The focus is not only to craft world-class wines and locally sourced cuisine, but also to create a synergy between them.

UPC# 70605710154

600 cases produced

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