



**49% CABERNET SAUVIGNON  
47% CABERNET FRANC 4% MERLOT**

The Eastern Red-Spotted Newt (*Notophthalmus viridescens viridescens*) is a very common and exquisitely beautiful amphibian in the Finger Lakes. This blend of Cabernet Sauvignon, Cabernet Franc and Merlot is anything but common. Flavors and aromas are richly understated with notes of plum and blackberry with hints of leather and vanilla. Fine, ripe tannins complement stunning fruit characters to make a wine of elegant structure and grace.

Red wine production at Red Newt Cellars is straightforward and focused. Fruit is harvested at optimal maturity, fermented in small lots and pressed sequentially into barrels where malolactic fermentation occurs. The first order of winemaking business the following spring is to critically evaluate every barrel and assemble the blend that is to be the most expressive, complex, but understated wine of the vintage.

**Wine Spectator - 88 points**

**RED NEWT CELLARS - Viridescens 2007**

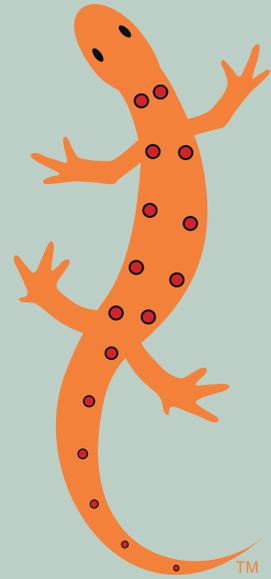
Mature, with hints of coffee and lightly roasted vanilla now taking over from the subtle plum, red currant and cherry pit notes. Yet this is still focused, with good length. Cabernet Sauvignon, Cabernet Franc and Merlot. (WS - James Molesworth, 12/31/2010)

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 the wine, its distribution and aging, complete with links to current tasting notes!



# RED NEWT CELLARS

## WINERY & BISTRO



### 2007 Viridescens

RS 0.4% TA 7.0 g/l pH 3.5 Alc. 13.1%

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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# 70605710119

115 cases produced

Red Newt Cellars, Inc.  
3675 Tichenor Road, Hector, NY 14841  
(607) 546-4100 / fax 4101  
info@rednewt.com  
facebook.com/red.newt.cellars  
twitter.com/flxnewt  
WWW.REDNEWT.COM