



This Red Newt Riesling is dry and firm with complex aromas of lime peel and apricot. Moderate weight on the palate is focused by edgy acidity and a round, but lean finish. The elegant combination of fruit and minerality that makes it an exceptional companion for a wide variety of cuisines. Think of grilled salmon topped with sautéed peaches and fennel. This wine has captured the quintessential personality of Finger Lakes Riesling.

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 unfermented Riesling juice reserve to the wine after fermentation.

The 2008 vintage offered up loads of bright, crisp fruit that is balanced by vibrant expressions of tangerine and apricot. It was one of the best Riesling vintages of the decade, with an elegant combination of ripe, expressive fruit and focused acidity.

Wine Spectator - 89 points

RED NEWT CELLARS Finger Lakes Dry Riesling, reserve 2008 Score: 89

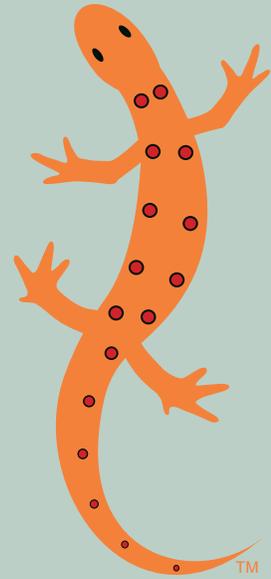
A tangy, dry style, with lime, green almond and slate notes leading the way for hints of jasmine and fennel that chime in on the lengthy, nicely taut finish. Shows good precision. Drink now through 2011. (WS - James Molesworth, 12/15/10)

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



2008 Reserve
Dry Riesling

RS 0.5% TA 8.0g/l pH 3.2 Alc. 12.5%



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# 70605710133
120 cases produced

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