

RED NEWT CELLARS



Dry Riesling

Finger Lakes

2008

This Riesling is dry and supple with aromas of tangerine and pineapple. Flavors of orange peel, apricot and lemon curd fill the palate. Crisp, dry and aromatic, this wine shows classic Finger Lakes style. Riesling is the flagship variety of the Finger Lakes and, produced in this dry and elegant style, is refreshing, intriguing and satisfying. It is a great wine with a variety of foods and will age beautifully. Try this wine with sea bass baked in phyllo with watercress and lemon curd or enjoy it on its own as an aperitif.

Riesling production at Red Newt Cellars is straightforward and unobstructed. 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.

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 sumptuous combination of ripe, expressive fruit and focused acidity.

Wine Spectator - 89 points

Rieslings and other New York white wines show that the 2008 vintage is one of the best yet. The 2008 vintage will go down as an unqualified success in the Finger Lakes. A wet July put added pressure on growers to maintain disease-free vineyards, but September and October were warm and dry, allowing for long, even ripening. The bulk of the wines, both whites and reds, show pure, precise flavors and bright acidity.

RED NEWT CELLARS Riesling Finger Lakes Dry 2008 Score: 89

A taut, bony style, with fennel seed, pippin apple and slate notes that crackle through the mouthwatering finish. Should loosen up and stretch out nicely with modest cellaring. Drink now through 2011. (WS - James Molesworth, 12/31/09)

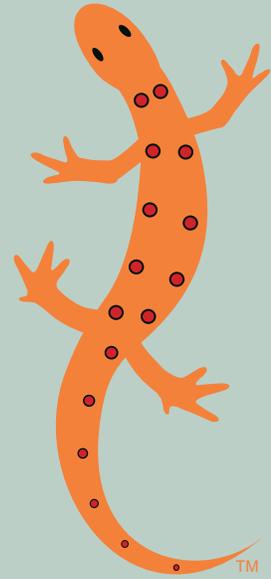
What are QR Codes? QR is short for Quick Response (they can be read quickly by a cell phone). Once the code is read by your QR capable cell phone or PDA, your mobile browser is directed to a custom page with extensive information about the wine in question.

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

Dry Riesling

RS 0.8% TA 8.7g/l pH 3.1 Alc. 11.7%



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# 70605710124

226 cases produced

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