



RED NEWT CELLARS

FINGER LAKES, NY

2014 RIESLING - LAHOMA VINEYARD



Harvest weather: An even harvest with several dry and sunny stretches that helped both for ripening and selecting harvest dates. The gradual cooling down of post-harvest into winter did occur slightly earlier than normal, around the third week of October as opposed to early November.

Growing season: A relatively normal growing season overall, the biggest concern being fears of winter damage from the winter prior. These concerns ended up not impacting the quality or quantity of harvest versus the long term average, however.

Notable vineyard management details: Pristine looking vineyard; manicured, weeded, and hedged in the postcard tradition that growers Kenny and Harlan Fulkerson take pride in.

Fruit receiving: Machine picked fruit arrived 45 minutes after harvest at 9:00am, still at 50F from the overnight temperature.

Fruit processing: Grapes crushed and destemmed with moderate SO₂ upon receipt, then sent straight to press. Juice was press fractioned to give a tank of free run Riesling and a tank of Riesling pressings per vineyard, each worked with separately to best express that difference. Juice was then cold settled for 72 hours before racking.

Fermentation: Fermented between 55F-63F with a standard rate of Epernay II yeast (1g/gal or 25g/hL). Smooth fermentation, arrested by chilling after 14 days when the right sugar balance was achieved.

Post fermentation: Aged on lees in stainless steel for 2 months prior to bentonite for heat stability and racking. Aged in stainless steel an additional 8 months before filtering and bottling.

Blend composition: 100% Riesling, No blending required, single fermentation made the blend.

Overall goals and philosophy of wine: Lahoma Vineyard Riesling is always overwhelmingly orange-fruit driven from the moment it arrives as picked grapes at Red Newt. This wine seeks to bottle that joyful fruit expression of tangerine and apricot every year in its most exuberant form. Modeled off the balance point of a German Kabinett, it is juicy to drink when young but has the sugar and freshness to reward cellar aging.

93 points - Wine Advocate

90 points - Wine Enthusiast

IRF[©]

Dry | Medium Dry | Medium Sweet | Sweet

Vintage: 2014
Variety: Riesling
Vineyards: Lahoma Vineyard, Rock Stream, NY

Harvest date(s): October 8th, 2014
Fruit chemistry at harvest:
TA: 9.2 g/L pH 3.05 Brix: 20.2

Wine chemistry at bottling:
TA: 8.7 g/L pH 2.9 RS: 5.7% ALC: 7.9%

Bottling date(s): August 13th, 2015
121 standard cases (12 x 750ml bottles)

closure: 2" natural cork - Scott Labs

TTB approval number: 16141001000289
COLA serial number: 160013
UPC: 70605710266
QR: rednewt.com/qr/252