



RED NEWT CELLARS

FINGER LAKES, NY

2105 RIESLING - THE KNOLL



Harvest weather: Two heavy rain events spaced ten days apart put an end to a remarkably warm and sunny September. Fruit was harvested in very good condition, but due to the rain there was no benefit to leaving it out any further.

Growing season: 2015 will primarily be remembered for what preceded the growing season, an unbelievably brutal winter featuring the coldest month ever recorded in the Finger Lakes. As a result, yields were significantly down in a growing season that held much promise. Heavier than average rains in June required careful attention in the vineyard to manage botrytis and mildew, but the remainder of the growing season until the harvest rain events was dry and even in temperature.

Notable vineyard management details: Pristine vineyard on a well drained knoll above the rest of Lahoma Vineyards. In a moderate botrytis pressure harvest, this was still the latest pick and cleanest fruit that came to Red Newt. Of note is that, despite being the last and ripest fruit picked for Red Newt, it came in with less sugar than several other lots precisely because it was so botrytis free. Farmed the manner of Harlan Fulkerson; meticulous mowing, hedging, and weed control.

Fruit condition/maturity: Golden maturity, 20% clean botrytis clusters dropped in advance of harvest. Fantastic flavor and physiological maturity with riper acid.

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

Fruit processing: Three day active cold soak on skins prior to pressing, with tartaric acid added to moderate pH and SO₂ added for protection against oxidation during the maceration process. Normal pressing followed without any press fractioning and the juice was cold settled for 72 hours, with bentonite added for heat stability, before racking.

Fermentation: Fermented between 55F-61F with a low rate of yeast (0.2g/gal or 5g/hL) split 80% Epernay II for fruit and 20% R-HST for mineral leanness. Smooth fermentation from start to finish, lasting 60 days, with light lees stirring near the end. Wine then chilled and sulfured at end of fermentation.

Post fermentation: Aged on full deposit of gross lees for 10 months in stainless steel, then immediately rack-filtered and bottled within a week.

Blend composition: 100% Riesling, Lahoma Vineyards, Knoll. No blending necessary.

Overall goals and philosophy of wine: To make a dry Riesling as powerful and textural as the very best that come from Germany, Austria, and Alsace.

James Suckling - 95 points



Vintage: 2015

Variety: Riesling

Vineyards: Lahoma Vineyards - The Knoll

Harvest date(s): October 15th, 2015

Fruit chemistry at harvest:

TA: 7.8g/L pH: 3.08 Brix: 22.6

Wine chemistry at bottling:

TA: 7.5g/L pH: 3.1 RS: 0.4% RS ALC: 13.2%

Bottling date(s): September 1st, 2016

188 standard cases (12 x 750ml bottles)

5 magnum cases (6 x 1.5L bottles)

closure: Stelvin screw closure (750), cork (1.5L)

TTB approval number: 16141001000298

COLA serial number: 160011

UPC: 70605710313

QR: rednewt.com/qr/268