

# RED NEWT CELLARS

---

## FINGER LAKES, NY



### 2016 PINOT NOIR - GLACIER RIDGE VINEYARDS

**Harvest weather:** Harvest was remarkably even and dry in 2016 from September through the third week of October, allowing for flexibility in pick dates to bring in the fruit when it was at peak and the winery was ready for it. A major rain event closed harvest decisively on October 20th.

**Growing season:** 2016 will be remembered for being one of the driest growing seasons ever recorded in the Finger Lakes, which is not a trivial concern in a region that does not use irrigation. From June 2nd until mid-August there was almost no rain to speak of, but fortunately the vines showed no major signs of drought stress.

**Notable vineyard management details:** Glacier Ridge takes a studied minimalist approach in the vineyard; all weed control is manual and allows for some non-grape vegetation for competition as well as insect biodiversity. Crop size is subsequently lower as a result, with a notable difference in increased ripening capability of the grapes.

**Fruit condition/maturity:** 98% clean fruit with, hand-sorted on the crush pad while processing occurred. Ideally ripe Pinot Noir from Glacier Ridge; mature skin, seed, and stem development; predominantly berry flavor-forward.

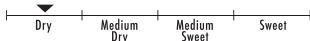
**Fruit processing:** 25% whole clusters placed in the bottom of the fermentation tank, with remaining grapes destemmed and lightly crushed on top. Moderately high SO<sub>2</sub> added to the grapes in the Burgundian tradition for cold soaking. Following a four day cold soak at 35F with maceration enzymes, the grapes were warmed up for fermentation.

**Fermentation:** The bins were heated to around 75 \*F and were allowed to ferment spontaneously. Once the alcoholic fermentation had started in earnest, the bins were inoculated with PN4 yeast for malolactic fermentation. Punch downs were performed as needed, moderate extraction and oxygen integration.

**Post fermentation:** At completion of alcoholic fermentation the wine was left on skins for three weeks, sealed under a dry ice blanket for cap health with occasional light punch-downs. The wine was then pressed off through the basket press and barreled down. Upon completion of malolactic fermentation, the wine was sulfured and topped regularly to maintain freshness.

**Blend composition:** 100% Pinot Noir from Glacier Ridge Vineyards

**Overall goals and philosophy of wine:** The Pinot Noir from Glacier Ridge Vineyard has a finesse and structure that is unique to the Finger Lakes; a credit to the spectacular vineyard they hail from and management by Tony Damiani. Put simply, this bottling tries to stay out of the way of the vineyard and let the fruit and vintage speak for themselves. The result is a rich wine with the characteristic cherry and earthy notes of Pinot Noir married to the smokiness typical of Glacier Ridge grapes. This wine is drinking beautifully now, but should continue to improve for 5+ years.



**Vintage:** 2016  
**Variety:** Pinot Noir  
**Vineyards:** Glacier Ridge Vineyard, SE Seneca Lake  
**Harvest date(s):** September 22nd, 2016  
**Fruit chemistry at harvest:**  
TA: 4.5 g/L pH 3.5 Brix: 25.2  
**Wine chemistry at bottling:**  
TA: 5.9 g/L pH: 3.75 RS: 0.1% ALC: 13.5%

**Bottling date(s):** August 10th, 2017  
47 cases (12 x 750ml bottles)

**closure:** Stelvin screw closure (750)

**TTB approval number:** 18334001000369

**COLA serial number:** 180002

**UPC:** 70605710326

**QR:** [rednewt.com/qr/289](http://rednewt.com/qr/289)