



RED NEWT CELLARS

FINGER LAKES, NY

2016 DRY RIESLING



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. While a major rain event closed harvest decisively on October 20th, this fruit was never in danger of having to hang through it.

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 thanks to their root depth.

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

Fruit condition/maturity: 95% clean with 5% healthy botrytis. 85% Golden Maturity with great flavor development in pulp.

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 to cold soak on skins for 24 hrs before being pressed. Juice was pressed off to a single tank and then cold settled for 72 hours before racking. Juice bottoms after racking were filtered with diatomaceous earth and returned.

Fermentation: Each vineyard block was processed and fermented separately to highlight their best attributes prior to blending. 14% was fermented slow and steady with EPII and Steinberger Yeasts; 6% was fermented at a moderate speed and temperature (55F) with the yeast GRE for an intriguing slickness. The major component featured a slow ferment with a low inoculum of R-HST that lasted 60 days, with an unknown ambient yeast coming in near the end to finish the fermentation of this powerful piece with an intriguing smokiness.

Post fermentation: Aged on lees in stainless steel for 8 months total prior to racking, filtering, and bottling.

Blend composition: 100% Riesling.

Overall goals and philosophy of wine: The flagship Dry Riesling from Red Newt, our goal is to make a dry Riesling suitable for everyday drinking that also has the interest and complexity to reward aging. A dry Riesling that is both savory and fruity, opulent and refreshing; everything we revere in dry Riesling from around the world. Intense and intriguing smoky notes on the nose evolve to grapefruit peel with time, both of which lead to a rich mid-palate that features exotic fruit while still being steely and dry through the finish.



Vintage: 2016

Variety: Riesling

Vineyards: Lahoma - 9'er Block (80%)
Dalrymple (14%), Tango Oaks (6%)

Harvest date(s): October 14th & 16th, 2016

Fruit chemistry at harvest:

TA: 6.75 g/L pH 3.10 Brix: 21.5

Wine chemistry at bottling:

TA: 7.1g/L pH: 3.15 RS: 0.3% ALC: 13%

Bottling date(s): August 23rd 2017

770 cases (12 x 750ml antique green bottles)
15 cases magnums (6 x 1.5L green hock)

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

TTB approval number: 16158001000162

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UPC: 70605710328

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