



RED NEWT CELLARS

FINGER LAKES, NY

2017 RIESLING (off-dry)



Harvest weather: A warm and dry harvest with above average sun, a turn in the weather from cool and rainy in August to this sunny pattern made 2017 a wonderful harvest. Long hang time for developing flavors in the berries was a given, but due to the cooler than average growing season this could be accomplished without sacrificing freshness.

Growing season: 2017 was the first vintage since 2009 to be notably below average in temperature during the majority of the growing season. Crop loads were up this year, but fruit dropping early in June allowed for full flavor development in the remaining clusters.

Notable vineyard management details: Fruit thinning was performed across the entirety of the Lahoma property in early June to enhance ripening on the remaining clusters. Vineyard block was walked by the winemaking team just prior to harvest to drop any undesirable fruit, usually 1% of the total, so that what was remaining could hang longer and cleaner.

Fruit condition/maturity: Mature yellow to green flecked color; rich flavor density and stonefruit ripeness to give the opulence preferred in our Off-Dry style. Spatlese-level ripeness. Fruit in very good condition across the board, 5% clean botrytis on average.

Fruit processing: Machine picked fruit arrived 45 minutes after harvest at 9:00am, still at 50F from the overnight temperature. Grapes were crushed and destemmed with moderate SO₂ upon receipt, then sent back into welch bins for overnight cold soaking. Fruit pressed off the following day without press fractioning, then cold settled for 72 hours.

Fermentation: Post DE filtration, the tank was allowed to warm naturally for spontaneous fermentation to begin. Small amounts of DAP and FermaidO were added as needed. It was a slow and steady fermentation lasting two months before being chilled and sulfured at the desired sugar level.

Post fermentation: The wine was left on full lees for 7 additional months before being filtered prior to bottling.

Blend composition: 70% Lahoma Vineyards 8'er Block, 30% Lahoma Vineyards GC Block.

Notable blending commentary: The GC block was used to bring the sugar levels down to the ideal semi-dry range that Red Newt looks for in this style.

Filtration and fining details: Bentonite at juice was used to achieve heat stability and aid in settling. The wine was blended and then sent through the standard set of filtration before being sterile filtered at bottling.

Overall goals and philosophy of wine: The Red Newt Riesling is our expression of the richer style of Finger Lakes Riesling, a style that we believe ages spectacularly well. Just off-dry in style rather than overtly higher in sugar, our Riesling plays on the same tropical and orange fruit that are echoed in the Dry Riesling. For us, this is a hidden gem in our portfolio that we hope rewards Riesling fans everywhere.



91 points - Wine Advocate

91 points - Wine Enthusiast

90 points - Wine & Spirits, Best Buy, Year's Best 2020 Rieslings

Vintage: 2017

Variety: Riesling

Vineyards: Lahoma Vineyard - 8'r block, GC block

Harvest date(s): October 23rd, 2017

Fruit chemistry at harvest:

TA: 6.3 g/L pH 3.2 Brix: 20.5

Wine chemistry at bottling:

TA: 7.4 g/L pH: 3.05 RS: 1.8% ALC: 11.1%

Bottling date(s): August 23rd 2018

650 cases (12 x 750ml bottles)

closure: Stelvin screw closure (750)

TTB approval number: 16158001000178

COLA serial number: 160016

UPC: 70605710346

QR: rednewt.com/qr/346