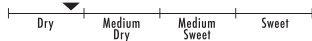


# RED NEWT CELLARS

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## FINGER LAKES, NY

### 2108 GEWÜRZTRAMINER



**Harvest weather:** Continuing the trend of a very wet growing season, September and October received more rainfall than usual. Vineyard health and fruit development were closely monitored. Pick dates were scheduled in between rain events to allow the vines to dry out and concentrate flavors and sugars prior to harvesting.

**Growing season:** The early winter months of 2018 were marked by relatively mild temperatures. The overall growing season was warmer than average, but the most notable aspect of the vintage was the intense amount of humidity in the region. Maintaining timely sprays and leaf thinning to increase air flow allowed for fruit to remain intact through the high disease pressure vintage.

**Notable vineyard management details:** Curry Creek Vineyards is managed to allow for maximum canopy area and minimal spraying. The fruiting zone is kept open to reduce disease pressure while the trellising reaches quite high for more leaf area and better ripening of the fickle Gewürztraminer grapes. The largest concern, as is always the case with Gewürztraminer, is bee and wasp damage as the grapes' floral aromas attract their attention.

**Fruit condition/maturity:** Fruit was affected by disease pressure and wasp damage. We waited for the damaged clusters to dry out and then sent the machine harvester resulting in shaking all the damaged fruit off the vine and only harvesting the prime clusters. Perfectly ripe fruit, flavors reminiscent of the very center of a ripe watermelon. This ripeness is the result of patient waiting as the Gewürztraminer gets over a final plateau in late-summer where it tastes nearly ripe but not quite there.

**Fruit processing:** Machine picked early in the morning to keep grapes as cool as possible, the grapes are tractor-drawn up to Red Newt directly in one ton Welch Bins. The fruit was lightly crushed into one ton Welch bins, cold soaked for 2 days, and then pressed to tank. The juice received a bentonite addition for heat stability. The clear juice was racked off, lees were DE filtered and returned to tank.

**Fermentation:** A gorgeous spontaneous fermentation from start to finish, the Gewürztraminer ultimately took 42 days before settling at the balance point that best suits the Red Newt style. At that point they were stopped by natural chilling, followed by minimal sulfur dioxide for protection.

**Post fermentation:** Left on full lees for 9 months post-fermentation before being filtered and bottled.

**Blend composition:** 100% Curry Creek Gewürztraminer.

**Filtration and fining details:** Bentonite at juice to assist in settling and heat stability. The tank spent the winter months outside to achieve cold stability. The wine was then sent through the standard set of filtration before being sterile filtered at bottling.

**Overall goals and philosophy of wine:** The Red Newt Cellars 'Cream Label' Gewürztraminer is internally referred to as "the every night Gewürztraminer." As beautiful as the single vineyard Gewürztraminer we bottle can be, they are opulent and bruising wines with a very loud personality. The Cream Label version is made and blended in such a way that it is lighter, more refreshing, and with more fruit aromas as compared to rose perfume. A friendlier Gewürztraminer.

**Vintage:** 2018

**Variety:** Gewürztraminer

**Vineyards:** Curry Creek Vineyards

**Harvest date(s):** October 19th, 2018

**Fruit chemistry at harvest:**

TA: 6.3 g/L pH 3.78 Brix: 24.0

**Wine chemistry at bottling:**

TA: 6.45g/L pH: 3.71 RS: 0.6% ALC: 13.9%

**Bottling date(s):** September 12th, 2019

228 cases (12 x 750ml bottles)

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

**TTB approval number:** 12095001000754

**COLA serial number:** 120004

**UPC:** 70605710361

**QR:** [rednewt.com/qr/361](http://rednewt.com/qr/361)