



RED NEWT CELLARS

FINGER LAKES, NY

2016 RIESLING - THE KNOLL



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 fully mature and ready to pick just in time.

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 vineyard on a well drained knoll above the rest of Lahoma Vineyards. Manicured, weeded, and hedged in the postcard tradition that grower Harlan Fulkerson takes pride in. All work that was done by hand for fruit thinning was performed by the winemaking team exclusively to ensure that the highest quality fruit was left hanging prior to harvest.

Fruit condition/maturity: As is typified by the Knoll, 100% clean fruit with 10% of the block being dropped prior to picking.

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

Fruit processing: Three day active cold soak on skins prior to pressing, with moderate 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 spontaneous yeast for mineral leanness. Smooth fermentation from start to finish, with a slight dormant period during the cold winter months and finishing in May, with light lees stirring near the end.

Post fermentation: Aged on full deposit of gross lees until September 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. This wine has become a hallmark product of Red Newt and propels the winery's reputation as a world class Riesling producer ever higher.

James Suckling - 96 points

Vinous - 93 points

Wine & Spirits - 92 points, Year's Best Riesling

Wine Enthusiast - 93 points

Wine Advocate - 93 points



Vintage: 2016

Variety: Riesling

Vineyards: Lahoma Vineyards - The Knoll

Harvest date(s): October 19th, 2016

Fruit chemistry at harvest:

TA: 6.6g/L pH: 3.2 Brix: 21.5

Wine chemistry at bottling:

TA: 7.5g/L pH: 3.1 RS: 0.5% RS ALC: 13.2%

Bottling date(s): September 6th, 2017

217 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: 70605710333

QR: rednewt.com/qr/333