

RED NEWT CELLARS

FINGER LAKES, NY

2017 PINOT GRIS



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. A welcome change for Riesling, for Cabernet Franc it put more pressure than usual on pushing the harvest date later. With the cooperation of the sun and heat for weeks - after a Labor Day Weekend marked by sweater-weather - ripeness was no longer an issue.

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.

Fruit condition/maturity: Spectacularly ripe, with skins almost as dark as Pinot Noir. Fully developed flavor maturity. Clusters free of disease pressure, although wasp damage had begun in 10%.

Fruit processing: Grapes crushed and destemmed with moderate SO₂ upon receipt, then sent straight to press. Juice was press fractioned to give a tank of free run and a tank of heavier pressings, each worked with separately to best express that difference. The free run juice was then cold settled for 72 hours before racking

Fermentation: Fermented between 54F-61F with a fruit forward, if slow moving, spontaneous yeast. Smooth fermentation across the board, with active lees stirring towards the end. Wine was then chilled to stop naturally and sulfured for protection.

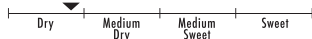
Post fermentation: Aged on lees in stainless steel for 9 months prior to bentonite for heat stability and racking.

Blend composition: 98% Curry Creek Pinot Gris, 2% Curry Creek Gewurztraminer

Notable blending commentary: The small addition of Gewurztraminer was performed to increase the floral component and roundness of the Pinot Gris.

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 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 Cellars Cream Label Pinot Gris is in many ways an analog to the Cream Label Gewurztraminer. Lighter and more refreshing than its Single Vineyard iteration, this Pinot Gris is more fruit forward, relaxed, and ready to be sipped on a summer night. A wine that is uncomplicated and joyous for those very occasions.



Vintage: 2017

Variety: Pinot Gris

Vineyards: Curry Creek Vineyards

Harvest date(s): October 3rd, 2017

Fruit chemistry at harvest:

TA: 6.75 g/L pH 3.19 Brix: 21.4

Wine chemistry at bottling:

TA: 6.7 g/L pH: 3.34 RS: 0.7% ALC: 12.1%

Bottling date(s): August 24th, 2018

310 cases (12 x 750ml bottles)

closure: Stelvin screw closure (750)

TTB approval number: 15308001000177

COLA serial number: 150010

UPC: 70605710350

QR: rednewt.com/qr/350