

# RED NEWT CELLARS

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## FINGER LAKES, NY



### 2014 RIESLING - TANGO OAKS VINEYARD

**Harvest weather:** An even harvest with several dry and sunny stretches that helped both for ripening and selecting harvest dates. The gradual cooling down of post-harvest into winter did occur slightly earlier than normal, around the third week of October as opposed to early November.

**Growing season:** A relatively normal growing season overall, the biggest concern being fears of winter damage from the winter prior. These concerns ended up not impacting the quality or quantity of harvest versus the long term average, however.

**Notable vineyard management details:** A vineyard that, despite its gorgeous view of Seneca Lake, tends to look quite austere as vegetation has a difficult time surviving between vines. Vines well tended to with a great deal of sun exposure on the fruiting zone to maximize ripening of the late ripening Alsatian clones of Riesling.

**Fruit receiving:** Machine picked in early morning and continuously delivered up the hill by tractor in one ton Welch Bins.

**Fruit processing:** Grapes crushed and destemmed with moderate SO<sub>2</sub> upon receipt, then sent straight to press. Juice pressed to one tank without fractioning, then cold settled for 72 hours, treated with bentonite for stability and to aid settling, and racked.

**Fermentation:** Juice 'inoculated' with lees from the previous year's Bullhorn Creek spontaneous fermentation and allowed to start on its own from there. Smooth fermentation from start to finish with light lees stirring near the end. Wine then chilled and sulfured at end of fermentation.

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

**Blend composition:** 100% Riesling

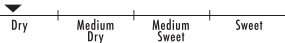
**Overall goals and philosophy of wine:** Tango Oaks Riesling has established the vine age and maturity to support a dry and mineral driven Riesling. With the vineyard's Alsatian clone Riesling and extremely gravelly soil, our goal is to continue pursuing the elegance that Tango Oaks Riesling is capable of both young and with appropriate bottle age.

94 points - Vinous

93 points - Wine Advocate

93 points - Wine Enthusiast

IRF<sup>©</sup>



**Vintage:** 2014

**Variety:** Riesling

**Vineyards:** Tango Oaks Vineyard

**Harvest date(s):** October 25th, 2014

**Fruit chemistry at harvest:**

TA: 7.9 g/L pH3.22 Brix: 21.2

**Wine chemistry at bottling:**

TA: 6.6g/L pH: 3.03 RS: 4.0% ALC: 12.1%

**Bottling date(s):** June 11th, 2015

121 standard cases (12 x 750ml bottles)

**closure:** 2" natural cork - Scott Labs

**TTB approval number:** 16141001000295

**COLA serial number:** 1160012

**UPC:** 70605710265

**QR:** [rednewt.com/qr/252](http://rednewt.com/qr/252)