

RED NEWT CELLARS

FINGER LAKES, NY



2015 CABERNET FRANC - GLACIER RIDGE VINEYARD

Harvest weather: Two heavy rain events spaced ten days apart put an end to a remarkably warm and sunny September. Fruit was harvested in very good condition, but due to the rain it was not worth the risk of leaving it out any further.

Growing season: 2015 will primarily be remembered for what preceded the growing season, an unbelievably brutal winter featuring the coldest month ever recorded in the Finger Lakes. As a result, yields were significantly down in a growing season that held much promise. Heavier than average rains in June required careful attention in the vineyard to manage botrytis and mildew, but the remainder of the growing season until the harvest rain events was dry and even in temperature.

Notable vineyard management details: Glacier Ridge takes a studied minimalist approach in the vineyard; all weed control is manual and allows for some non-grape vegetation for competition as well as insect biodiversity. Disease pressure and crop size are subsequently lower as a result, with a notable difference in increased ripening capability of the grapes.

Fruit receiving: Handpicked throughout the morning and delivered up the road by tractor in 35lb. picking boxes.

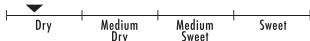
Fruit processing: 33% whole cluster placed in bottom of stainless steel tank, topped with the remaining fruit which was destemmed and lightly crushed. Four days cold soaking in tank at 35F with active circulation of juice over the skins, at which point the fruit was warmed up to 60F and inoculated.

Fermentation: Fermented in stainless steel tank with ES488, temperature peaking at 84F for color and flavor extraction. Tank was punched down by hand up to four times per day, tailing off near the end of fermentation, at which point Malolactic Fermentation occurred.

Post fermentation: At completion of alcoholic fermentation the tank was sealed down and dry iced heavily every day, allowing for more skin maceration time until the cap sank two weeks later. At this point the wine was basket pressed off the skins, sulphured, and sent to neutral French oak barriques for aging. The following summer the wine was filtered and bottled.

Blend composition: 100% Cabernet Franc from Glacier Ridge Vineyards

Overall goals and philosophy of wine: The reds from Glacier Ridge Vineyard have a power and structure that is unique to the Finger Lakes; a credit to the spectacular vineyard they hail from and management by Tony Damiani. Put simply, our Single Vineyard bottlings from Glacier Ridge try and stay out of the way of the vineyard and let the fruit and vintage speak for themselves. The result is classic, ripe Cabernet Franc; structural complexity and length on the pallet, raspberry and violet notes on the nose, all tied together by the smokiness that is typical of the Glacier Ridge Vineyard.



Vintage: 2015

Variety: Cabernet Franc

Vineyards: Glacier Ridge Vineyards

Harvest date(s): October 15th, 2015

Fruit chemistry at harvest:

TA: 5.1 g/L pH: 3.41 Brix: 22.7

Wine chemistry at bottling:

TA: 6.5 g/L pH: 3.27 RS: 0.1% ALC: 12.1%

Bottling date(s): July 6th, 2016

90 standard cases (12 x 750ml bottles)

closure: Stelvin screw closure (750)

TTB approval number: 13095001000158

COLA serial number: 160023

UPC: 70605710311

QR: rednewt.com/qt/274