



RED NEWT CELLARS

FINGER LAKES, NY



2107 RIESLING - NOBLE DRY

Harvest weather: A warm and dry harvest with above average sun, a turn in the weather from cool and rainy during the summer, this late sunny pattern allowed for a wonderful harvest stretching well into November! 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. 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. Crop loads were up this year, but fruit dropping early in June allowed for full flavor development in the remaining clusters.

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. The rows that were designated for the late harvest pick were netted to assist in deterring birds and catching any clusters that were ready to drop.

Fruit condition/maturity: Uniquely ripe fruit, full stem lignification. Almost no botrytis to speak of, fully intact clusters, some of which had already removed themselves from the vine.

Fruit receiving: The fruit was hand-picked by the winemaking team on a cold December morning into 36 pound lugs then transported to Red Newt in a one ton welch bin.

Fruit processing: The grapes were basket pressed the same day of picking. Bentonite was added for heat stability, the wine was then split between a 500 L puncheon and a 250 L variable capacity tank. The puncheon was designated for the Noble Dry style.

Fermentation: The wine was allowed to warm over several days and encouraged to spontaneously ferment. The fermentation took place over the course of an entire year with moderate lees stirring during the warmer months. No nutrients were added over the course of the fermentation.

Post fermentation: The barrel was topped every other month to ensure freshness, and remained in barrel on full lees until April of 2019. No malolactic fermentation to speak of.

Blend composition: 100% Riesling from Tango Oaks Late Harvest Pick

Overall goals and philosophy of wine: Proceed with caution - this Riesling is a marked departure from any late harvest styles you have had before. While the honeyed aromas may lead one to think of classic, dessert Rieslings, the wine spins those aromatics into a dry and rich mouthfeel. With a delicate balance between the interplay of acid and alcohol that is difficult to achieve, the result is a remarkably rich and rewarding Riesling. With a nod to German Auslese Trockens, this Riesling creates its own unique personality and expresses a full bodied, high alcohol, and driven style that is unlike any other produced at Red Newt.



Vintage: 2017

Variety: Riesling

Vineyards: Tango Oaks Vineyard

Harvest date(s): December 8th, 2017

Fruit chemistry at harvest:

TA: 6.9g/L pH: 3.2 Brix: 25.2

Wine chemistry at bottling:

TA: 6.6g/L pH: 3.28 RS: 0.2% RS ALC: 14.8%

Bottling date(s): May 23rd, 2019

70 cases (12 x 500ml bottles)

closure: 2" natural corks

TTB approval number: 20023001000672

COLA serial number: 200001

UPC: 70605710376

QR: rednewt.com/qr/376