

RED NEWT CELLARS

FINGER LAKES, NY



2017 SYRAH - GLACIER RIDGE VINEYARDS

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 with long hang time for developing flavors.

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.

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. Crop size are subsequently lower as a result, with a notable difference in increased ripening capability of the grapes.

Fruit condition/maturity: Very clean fruit with 10% wasp damage, the damaged berries were dry so no threat of VA or sour rot. Full flavor ripeness with 65% stem lignification.

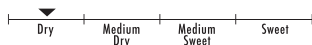
Fruit processing: Handpicked throughout the morning and into early afternoon. Grapes delivered up the road by tractor in 35lb. picking boxes. Hand-sorted on the crush pad. The fruit was lightly crushed into a one ton welch bin. 50% stem inclusion. The fruit was inoculated with Gaia and was cold-soaked for 5 days before being warmed for inoculation.

Fermentation: The fermentation bin was warmed to 70 degrees and allowed to ferment naturally. Once alcoholic fermentation had begun in earnest, approx 4 days, the wine was inoculated with PN4 for malolactic fermentation. Post fermentation, the wine was left on skins and stems for 2 weeks before being basket pressed and transferred into a 450 L puncheon.

Post fermentation: Upon completion of malolactic fermentation, the wine was sulfured and topped regularly to maintain freshness. The wine was left in contact with full lees until racking prior to bottling. No fining necessary, and a light filtration just to remove solids prior to bottling.

Blend composition: 100% Syrah from Glacier Ridge Vineyards

Overall goals and philosophy of wine: Syrah is a beguiling grape with many expressions in the vinous world, from the gamey classics of France to the inkiness of Australia. In the Finger Lakes, it takes a special site to nurture these beautiful vines to full maturity, but in Glacier Ridge we have found just such a vineyard. With intense Vietnamese peppercorn aromatics, bright red cherry flavors, and a brooding minerality underneath, this Syrah is a pure expression of what can be achieved with one of our favorite grapes in a cool climate. Put simply, think northern Rhone rather than Barossa.



Vintage: 2017
Variety: Syrah
Vineyards: Glacier Ridge Vineyard, SE Seneca Lake

Harvest date(s): October 13th, 2017
Fruit chemistry at harvest:
TA: 6.75 g/L pH 3.3 Brix: 19.4

Wine chemistry at bottling:
TA: 6.2g/L pH: 3.44 RS: 0.1% ALC: 12.5%

Bottling date(s): August 20th, 2018
45 cases (12 x 750ml bottles)

closure: Stelvin screw closure (750)

TTB approval number: 20150001000564

COLA serial number: 200002

UPC: 70605710357

QR: rednewt.com/qr/357