



RED NEWT CELLARS

FINGER LAKES, NY



Growing season: 2020 was an exceptional vintage in the Finger Lakes. Warm and even temperatures throughout, with less than average, but well-spaced rainfall resulted in small berries and increased yields across the board. The mild winter preceding the growing season provided the vines with all the necessary “ingredients” to produce a larger crop without sacrificing quality.

Harvest weather: Little to no issues with the weather proceeding and during harvest. Large diurnal swings throughout September allowed for excellent sugar and flavor development without the loss of acidity. A rain event in mid-October had little impact on the fruit hanging, but provided some needed water for the vines. The ideal growing conditions earlier in the year resulted in earlier harvest dates than previous years.

Notable vineyard management details: A beautifully manicured vineyard throughout the season, all pruning, hedging, and mowing or weeding is done to the highest level. Due to a very wet growing season more spraying and leaf thinning was performed. Additionally, all vineyards were walked by the winemaking team multiple times prior to harvest to drop any undesirable fruit, usually 8% of the total, so that what was remaining could hang longer and cleaner.

Fruit receiving: Machine picked early in the morning to maintain cool temperatures. The fruit was delivered in one ton welch bins.

Fruit processing: Each individual lot of grapes crushed and destemmed with moderate SO₂ upon receipt, then sent back into welch bins for three days of cold soaking. Fruit pressed off the following day without press fractioning, then cold settled for 72 hours, treated with bentonite for heat stability stability, and racked. Each pick kept separate throughout.

Fermentation: As is the case with all the Rieslings produced under the Red Newt label, the tanks were all spontaneous fermentations. The fermentations are stopped by chilling prior to sulfur. The stop points were decided upon with the ideal sugar and acid balance for the Circle Riesling.

Post fermentation: Cold stabilized in March on the fermentation lees, then filtered and bottled in early-April.

Blend composition: 100% Riesling from Lahoma Vineyards; 50% from the ‘Pentacostal’ Block, 50% from the ‘Kenny’ Block on the same hilllock.

Overall goals and philosophy of wine: The 2020 Newt Riesling marks the first vintage of this wine for Red Newt; a Riesling that embraces the exuberant aromatics, juicy fruit, and racy balance that we so love in Finger Lakes Riesling. Made from some of our best fruit and with the same exacting standards for cold soaking and spontaneous fermentation, this is a Riesling everyone can enjoy, and can afford to enjoy.

Vintage: 2020

Variety: Riesling

Vineyard: Not Designated, but 100% Lahoma Vineyard, SE Seneca Lake

Special Designation: “Newt” Riesling - BJR (bright, juicy, refreshing)

Harvest date(s): Various pickings ~Sept 10th - 22nd

Average Fruit chemistry at harvest:

Brix: 21.8 TA: 6.3g/L pH: 3.13

Wine chemistry at bottling:

TA: 7.5g/L pH: 3.05 RS: 5.3 % RS ALC: 9.1 %

Bottling date(s): April 6th, 2021

closure: Stelvin screw closure

Fruit maturity: Mature yellow to green flecked color, excellent flavor development with balanced acids.

Fruit condition: Fruit clean and beautifully ripe, a winemaker’s dream.

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