

Red Newt Cellars

Visionaries and “untrammled lovers” of New York’s Finger Lakes wine region (according to Wine Spectator), David and Debra Whiting founded Red Newt Cellars in 1998 and Red Newt Bistro in 1999 along the East bank of Seneca Lake. Today, Kelby Russell—Red Newt’s winemaker since 2014 and a native to the area—sources grapes from select vineyards whose dramatically varied altitudes and soil types create a wide array of unique terroirs in a relatively small area. Red Newt’s white wines include Riesling, Gewürztraminer, and Pinot Gris while the red varieties include Pinot Noir, Cabernet Franc, Merlot, Cabernet Sauvignon. None of the wines have any yeast or sugar added during *élevage*.



All of the vineyards Red Newt work with for their vinifera program are located on and around Seneca Lake. To the northwest, Nut Road is comprised of limestone and sandstone and produces an aromatic, delicate Loire Valley-style Cabernet Franc used for Kelby’s rosé. To the West sits Lahoma Vineyard, Red Newt’s largest vineyard. This land is all sandstone and is one of the highest vineyards in the area. At the top of this vineyard, 1,600 ft above sea level, sit The Knoll, a parcel that is used to grow the benchmark Riesling for Red Newt. Nearby, lower-lying vines provide grapes for some of the other wines including the Circle Riesling and the Dry Riesling. Closer to the lake is Tango Oaks, a flood plain offering a mix of silt and loam on top of the bedrock. This site features Riesling planted to Alsatian clones, as opposed to the more typical German style Geisenheim ones, which brings a tropical fruit finish to wines from this spot. The East bank of the lake is called the “Banana Belt,” a reference to its warm climate that farmers used to joke was well situated for a different kind of fruit growing. This microclimate is where you’ll find Red Newt’s Cabernet Franc and Merlot.

Riesling

Tango Oaks Vineyard



Varietal/Blend: Alsatian clone Riesling

Farming Practices: conventional

Elevation / Exposure: 650+ ft/ E

Soil: silt loam on top of bedrock

Vine Training: Guyot

Harvest Technique: mechanical harvest on Oct 25 at 21.2 Brix

Yeast: pied de cuve – inoculated with lees from 2013 vintage of Bullhorn Creek

Fermentation: crushed and destemmed, then pressed to a single tank / 72 cold settle and bentonite stabilized / racked from lees

Maturation: 8 months in stainless steel

Sulfur: small amount added at crushing and at end of fermentation

Vegan: yes

Alcohol: 12.1%

Acidity: 3.03 pH // 6.6g/L TA

Fined: no

Filtered: yes

Country: United States

Region: Finger Lakes

Subregion: Seneca Lake

Vineyard: Tango Oaks

Production #s: 121 (12x750ml)

94 points - Vinous | 93 points - Wine Advocate
93 points - Wine Enthusiast

“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.”

Winemaker’s Notes

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