

## 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.

## Dry Riesling



**Varietal/Blend:** Riesling

**Farming Practices:** pristine vineyard run by Kenny and Harlan Fulkerson; manicured, weeded, and hedged

**Elevation / Exposure:** mostly 1,400–1,600 ft / E

**Soil:** decomposed sandstone

**Vine Training:** Guyot

**Harvest Technique:** mechanical harvest on Oct 14 & 16 at an average of 21.5 Brix

**Yeast:** ambient

**Fermentation:** crushed and destemmed in lots with 24hr of skin contact / pressed to tanks separated by vineyard block / settled for 72 hours and racked / spontaneous fermentation over 60 days

**Maturation:** 8 months in stainless steel on lees

**Sulfur:** small amount added at crushing

**Vegan:** yes

**RS:** 0.3%

**Alcohol:** 13%

**Acidity:** 3.15 pH // 7.1g/L TA

**Fined:** no

**Filtered:** yes

**Country:** United States

**Region:** Finger Lakes

**Subregion:** Seneca Lake

**Vineyard:** majority from Lahoma Vineyard

**Production #s:** 770 cases (12x750ml)

91 points - Wine Advocate

90 points - Wine Enthusiast

“The flagship Dry Riesling from Red newt, our goal is to make a dry Riesling suitable for everyday drinking that also has the interest and complexity to reward aging. A dry Riesling that is both savory and fruity, opulent and refreshing; everything we revere in dry Riesling from around the world. Intense and intriguing smoky notes on the nose evolve to grapefruit peel with time, both of which lead to a rich mid-palate that features exotic fruit while still being steely and dry through the finish”

Winemaker’s Notes