

## 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.

## Circle Riesling



**Varietal/Blend:** Riesling

**Farming Practices:** manicured vineyard with meticulous pruning, hedging, thinning, mowing and weeding / 8% of fruit is dropped before ripening

**Elevation / Exposure:** 1,600 ft / E

**Soil:** decomposed sandstone

**Vine Training:** Guyot

**Harvest Technique:** mechanical on Oct 19 at 19 Brix

**Yeast:** ambient

**Fermentation:** each lot is crushed and destemmed with minimal SO<sub>2</sub> / returned to Welch bins for overnight cold soak / pressed to tank / settled 72 hours / bentonite treated for stability / partially racked off lees / light lees and remaining must was filtered and added back to clear must / spontaneous fermentation / fermentation halted with cold after 2 months

**Maturation:** on full lees for 7 months in tank

**Sulfur:** small amount added at crushing

**Vegan:** yes

**RS:** 3.1%

**Alcohol:** 9.1%

**Acidity:** 3.15 pH // 7.6g/L TA

**Fined:** yes

**Filtered:** yes

**Country:** United States

**Region:** Finger Lakes

**Subregion:** Seneca Lake

**Vineyard:** Lahoma Vineyard – 8'er block

**Production #s:** 1,200 cases (12x750ml)

“Circle Riesling is meant to be a quintessential example of Finger Lakes Riesling; a touch of residual sugar to bring out the rich orchard fruit flavors without overwhelming the lemon zest and citrus that make it crisp and refreshing to drink. The overall wine is easy to drink, but made with as much seriousness and as many individual layers as any Riesling that Red Newt release. The philosophy is simple; a crowd-pleasing wine should still be multifaceted.”

Winemaker’s Notes

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