

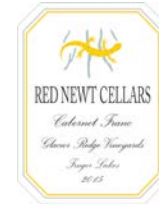
Red Newt Cellars

Visionaries and “untrammelled 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.

Cabernet Franc Glacier Ridge Vineyard



Varietal/Blend: Cabernet Franc

Farming Practices: minimalist / manual weed control

Soil: shale, with eight inches of silt loams (including Angola, Lordston and Arnot)

Vine Training: Guyot

Harvest Technique: hand-picked on Oct 15 at 22.7 Brix

Yeast: selected ES488 yeast

Fermentation: 33% whole clusters placed in tank and topped with destemmed and lightly crushed berries / four days cold soak with active circulation of juice over cap / allowed to warm and inoculated / regular punch-downs / spontaneous malolactic

Maturation: sealed in tank with dry ice for 2 weeks / basket press of skins / sulfur was added and wine went to French oak barriques till following summer

Sulfur: small amount added at crushing and before barrel

Vegan: yes

RS: 0.1%

Alcohol: 12.1%

Acidity: 3.27 pH // 6.5g/L TA

Fined: no

Filtered: yes

Country: United States

Region: Finger Lakes

Subregion: Seneca Lake

Vineyard: Glacier Ridge Vineyard

Production #s: 90 cases (12x750ml)

“The reds from Glacier Ridge Vineyard have a power and structure that is unique to the Finger Lakes; a credit to the spectacular vineyard they hail from and management by Tony Damiani. Put simply, our single vineyard bottlings from Glacier Ridge try and stay out of the way of the vineyard and let the fruit and vintage speak for themselves. The result is classic, ripe Cabernet Franc; structural complexity and length on the palate, raspberry and violet notes on the nose, all tied together by the smokiness that is typical of the Glacier Ridge Vineyard.”

Winemaker’s Notes

orders@tedwardwines.com

212-233-1504