

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.

Gewürztraminer



Varietal/Blend: Gewürztraminer

Farming Practices: maximum canopy area / minimal spraying / open fruiting zone / high trellising

Soil: Dunkirk sandstone

Vine Training: Guyot with high trellising to improve ripening

Harvest Technique: mechanical harvest on Oct 18th at 23.6 Brix

Yeast: selected Epernay II for free run and W15 for pressed must

Fermentation: crushed with SO₂ addition in to welch bins to soak overnight / free run (67%) and pressed musts (33%) were fractioned to 2 separate tanks and stabilized with bentonite / inoculated and fermented / fermentation halted with cold after 4 months

Maturation: 6 months in stainless steel on lees

Sulfur: small amount added at crushing and after fermentation

Vegan: yes

RS: 0.5%

Alcohol: 14%

Acidity: 3.51 pH // 5.3g/L TA

Fined: yes

Filtered: yes

Country: United States

Region: Finger Lakes

Subregion: Seneca Lake

Vineyard: Curry Creek Vineyard

Production #s: 314 cases (12x750ml)

91 points – Wine Enthusiast

90 points – Wine Advocate

“The Red Newt Cellars ‘Cream Label’ Gewürztraminer is internally referred to as ‘the every night Gewürztraminer.’ As beautiful as the single vineyard Gewürztraminer we bottle can be, they are opulent and bruising wines with a very loud personality. The Cream Label version is made and blended in such a way that it is lighter, more refreshing, and with more fruit aromas as compared to rose perfume. A friendlier Gewürztraminer.”

Winemaker’s Notes

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