

# Kelby James Russell Wines

Kelby Russell is the full-time winemaker at Red Newt Cellars in Seneca Lake, New York. Kelby is naturally an intellectual in that he seeks out new challenges and creative projects with self-driving ambition. He also happens to have a deep passion for music; playing jazz saxophone in high school, leading the Harvard Glee Club during college, and currently signing Tenor the Eastman Rochester Chorus. One day at work, Red Newt founder David Whiting suggested that Kelby take on a separate wine project that allowed Kelby to experiment with the diverse selection of Seneca Lake vineyards available to him. That was the start of Kelby James Russell Wines.



After graduating from college, Kelby returned to his native Finger Lakes and began working with Peter Bell of Fox Run Vineyards in 2009. Kelby spent three years at Fox Run learning winemaking and vineyard management and periodically went to the Southern Hemisphere to work in New Zealand and Australia. He then took the role as winemaker at Red Newt Cellars in 2014. Kelby treasures the opportunity to work at a great Finger Lakes Riesling house, but he also finds himself involved in collaborations like the Tierce Riesling project, a joint venture between Red Newt, Fox Run, and Anthony Road Winery, as well as consulting with Boundary Breaks, a vineyard up the road from Red Newt.

The Kelby James Russell Wines are inspired by Kelby's passion to bring something new to the wine world: exciting wines that are as "off-beat" as the music that inspires them. The current offering of KJR Wines includes Riesling, Cabernet Franc, and a dry rosé is sure to expand in time.

## Rosé



**Varietal/Blend:** Cabernet Franc  
**Farming Practices:**  
**Elevation / Exposure:**  
**Soil:**  
**Vine Training:** spur pruning  
**Harvest Technique:** by machine on October 25th  
**Year Vines Were Planted:** 2014  
**Yeast:** selected  
**Fermentation:** 10% whole clusters placed in tank / remainder of fruit is destemmed and crushed with an SO<sub>2</sub> addition / sent to tank for 3-day cold soak at 35°F / pressed and settled for 72 hours / light lees were filtered with diatomaceous earth and added to pressed  
**Maturation:** bottled in mid-May  
**Vegan:** yes  
**Alcohol:** 12%  
**Acidity:** 3.38 pH // 6.15 g/L  
**RS:** 1 g/L  
**Fined:** no  
**Filtered:** yes  
**Country:** United States  
**Region:** New York  
**Subregion:** Seneca Lake  
**Vineyard:** Nutt Road Vineyard, Dresden Bench of Seneca Lake  
**Vineyard Size:**  
**Production #s:** 609 cases

A refreshing and distinctly crisp rosé, the primary aim is to overlay bright fruit and intense color with a distinct minerality that makes it more than just a summer-sipper.

September 2019 is the prime example of why we live in the Finger Lakes; warm, sunny, dry, a truly spectacular run of weather for people and grapes alike. With a nearly perfect September, the crisp October that followed gave us grapes with both ripe flavors and refreshing acidity. Compared to the struggles of the autumn of 2018, 2019 was a much-needed return to form.

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