

# 2017 Barrel Fermented Chardonnay

## RTR Estate Vineyard

  
**red tail ridge winery**  
*First LEED® Gold certified green winery in New York*  
*Red Tail Ridge is a boutique winery located in the heart of the Finger Lakes on the western shore of Seneca Lake. We specialize in limited production cool climate wine grapes.*

**Vintage Notes:** 2017 was one of the more challenging growing seasons. We experienced a relatively mild winter, proceeded by a very wet spring. The growing season was cold and wet. As a consequence, we entered into the normal harvest window about two weeks behind in fruit maturity...across all varieties. The significant moisture levels led to potential vigor challenges and required intensive efforts to maintain balance between canopy and crop levels. Significant hand work was required to promote quality fruit production and hinder disease pressure. We implemented shoot thinning, leaf pulling and green thinning. Thankfully we experienced a much-needed reprieve from the cold and wet in the early stages of harvest. We had an extended window of hot, dry sunny days from the middle of Sept. through most of Oct. As a result, we achieved full ripeness across all varieties...simultaneously! So we had a very compressed harvest period and brought in all varieties over an extremely short period of time.

**Tasting Notes:** On the nose: Lemon meringue, light cinnamon, and soft yellow apple. Hints of custard, clove and light brown spices follow with a citrus drive. Chalkier texture on the palate with lemon oil, vanilla cream and bright acidity cutting through notes of baking spices. On the finish, linger notes of baked pear.

**Winegrowing:** RTR Estate Vineyard first planted in 2005  
Chardonnay planted in 2006.

**Elevation:** Between 643-647 feet. Seneca Lake's Elevation: 443 feet.

**Soil Type:** Calcareous soil types throughout vineyard. The Chardonnay blocks, located on the front end of the vineyard, consists of clay based Honeoye, glacial siltstone.

**Viticulture Notes:** Trellis-VSP. Leaving pulling.

### Winemaking:

**Harvest Date:** October 10th, 2017 (Clone 96).

**Processing Points:** Direct to press. Unfined (Vegan-friendly), filtered prior to bottling. 100% Malolactic fermentation.

**Aging:** 9 months in old/neutral French and Hungarian oak, both puncheons and barrique size. Sur-lie aging until bottling.

### Wine Details:

**pH:** 3.66

**ALC:** 13.4%

**TA:** 4.6 g/L

**Cases Produced:** 532

*Miller : May*

