

2013 Sparkling Rosé

*RTR Estate Vineyard
Methode Champenoise*



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: We had some close calls with frost late in the season around Memorial Day in 2013. Fortunately we experienced a combination of light rain and gentle breezes at the estate vineyard; this provided our young shoots with the protective buffer they needed to make it through the frosty morning temperatures. Early in the season, cool temps and serious rainfall lead to some serious vigor in the vineyard, particularly in the reds. Additional shoot thinning and leaf pulling were utilized to counterbalance the vigorous growth. This cooler, rather moist early weather transitioned into dryer and warmer temps in late September and superb conditions for ripening our later ripening varieties.

Tasting Notes: *The cuvee for this wine was 1/3 hard pressings from the 2013 Blanc de Noirs, 1/3 Dry Rosé and 1/3 still Pinot Noir aged in neutral oak with 100% malolactic fermentation. Ripe fruit jumps from the glass with prickly notes of strawberry preserves and blackberries along with a hint of sweet mint. On the palate: persistent mousse-like bubbles lead with citrus orange pith that develops into more brioche and toasted notes. Mid-palate, creamed mint and fresh raspberries progress with a strong acid finish leaving invigorating citrus and toasted almonds.*

Winegrowing: RTR Estate Vineyard first planted in 2005. Pinot Noir planted in 2005.

Elevation: Between 585-640 feet. Seneca Lake's Elevation: 443 feet.

Soil Type: Calcareous soil types throughout vineyard. Clay based Honeoye silt loam soil covers the front block with 3 to 10% slopes.

Viticulture Notes: Trellis-VSP. Shoot thinning, leaf pulling, and cluster thinning. Two hand sorts for Pinot.

Winemaking:

Harvest Date: Hand harvested and sorted on Sept. 6th and Sept. 16th, 2013.

Processing Points: 2/3 was processed like traditional cuvee and 1/3 was fermented on skins and aged in oak.

Aging: Initiation of tirage on June 4th, 2014. Aged on yeast for 2.4 years. First disgorgment on Nov. 15th, 2016.

Wine Details:

pH: 3.46

TA: 7.3 g/L

Dosage: Brut, 6-12 g/L

ALC: 12%



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Miles & Jones