

# 2016 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:** After three harsh winters in a row, the 2016 winter was a significant diversion. Temperatures were primarily mild except for two extreme events that occurred in late winter. In each case, we utilized our wind machine that mitigated bud damage and maintained our crop levels for the coming season. Very little rain or snow fall in the winter months, followed by an extremely hot and dry growing season. In fact, the summer was one of the worst droughts in the history of this region. We started harvest with our cuvees for sparkling on Labor Day Weekend. Early fall rain pushed in to close out the 2016 harvest. Our last day in the vineyard took place in late October with some snow sprinkled on the ground.

**Tasting Notes:** On the nose: Golden Delicious apple, concentrated vanilla and blood orange. Egg custard combined with nutmeg and brown spices follow, with a hint of stoniness. Spiced apples and soft pear adds to the creamy palate with warming vanilla and macadamia nuts. Acidity balances the creamy structure that extends and completes the texture.

**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:** September 16, 2016 (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. Mostly neutral, 23% new Hungarian puncheons. Sur-lie aging.

### Wine Details:

**pH:** 3.6

**ALC:** 13.4%

**TA:** 4.2g/L

**Cases Produced:** 284

