

2016 Dry Rosé Wine

*RTR Estate Vyd Pinot Noir &
Martini Family Vyd Blaufränkisch*


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: Tart cherries, cranberries and fresh mint with the minerality of seashells on the nose. Softer notes of apricot and fresh strawberries follow. The palate brings out red raspberries, fennel and mandarin oranges. The heavy mid-palate is cut with a phenolic bitter note and a slightly tacky sensation to finish.

Winegrowing: Blend of RTR Estate Vyd Pinot Noir first planted in 2005 and Martini Family Vyd Blaufränkisch also on the west side of Seneca lake.

Soil Type: Calcareous soil types throughout RTR vineyard. The Pinot Noir rows are planted on clay based Honeoye silt loam with 3-10% slopes. Martini is primarily Cayuga Silt Loam soil with 3-8% slopes and Lima Silt Loam with 3-10% slopes.

Viticulture Notes: Trellis-VSP. Shoot thinning and leaf pulling.

Winemaking:

Harvest Date: Pinot Noir on Sept. 12th and Blaufränkisch on Sept. 22nd 2016.

Processing Points: Whole cluster fruit was kept at constant cool temperature before crushing/destemming. Fruit was then kept with the skins for an overnight cold soak. After settling, clear juice was racked off and fermentation took place in a stainless steel tank.

Aging: Stainless steel tank, aged on light lees.

Wine Details:

pH: 3.44

TA: 4.44 g/L

ALC: 11.7%

Cases Produced: 184

Miller : Jones

