

2017 Blaufränkisch

Martini Family 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: Nose of dried cranberries and cherries. Anise and mint follow with resinous tones and threads of herbaceous earth. In the mouth: more bright red fruit, crunchy plum and cherries. Tobacco and wet earth. Medium brown spice and mineral tones. Lean and focused on the palate with a lengthy mouthwatering finish, laced with smokiness.

Winegrowing: Martini Family Vineyard on the west side of Seneca Lake. Approx. 1.5 miles south of RTR.

Elevation: Between 592-594 feet. Seneca Lake's Elevation: 443 feet.

Soil Type: Martini Family Vineyard is primarily Cayuga Silt Loam soil with 3-8% slopes and Lima Silt Loam with 3-10% slopes.

Viticulture Notes: Trellis-VSP.

Winemaking:

Harvest Date: Harvested on Oct. 14th, 2017.

Processing Points: Fermented in one ton open top bins with punch downs twice a day. 100% Malolactic fermentation.

Aging: Aged for 16 months in older French barrels. Sur-lie aging until bottling.

Wine Details:

pH: 3.48

ALC: 12.2%

TA: 6.05 g/L

Produced: 375 cases

Michele J. Jones