

# 2016 Lagrein

*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:** Fragrant black plums mixed with violets and pencil shavings. Whiffs of ground coffee, blackberries and crumbled up leaves continue. On the palate: wild berry compote, dried herbs, and vanilla oil. Nutmeg and brown spices continue with mouthwatering acidity and rolling tannins. A rich texture lingers with black currants and more plums

**Winegrowing:** RTR Estate Vineyard. Lagrein planted in 2012.

**Elevation:** Between 620-645 feet.

Seneca Lake's Elevation: 443 feet.

**Soil Type:** 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.

## **Winemaking:**

**Harvest Date:** Hand Harvested on Sept. 25th, 2016.

**Processing Points:** Fermented in one-ton open top bins with punch downs two times a day. 100% ML. Vegan friendly, filtered prior to bottling.

**Aging:** Aged for 19 months in one neutral Hungarian oak barrel.

## **Wine Details:**

**pH:** 3.75

**TA:** 5.7 g/L

**ALC:** 13.2%

**Produced:** 25 cases

*Michael J. Jones*