

2018 Good Karma

100% Riesling
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: 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.

*10% of profit from every bottle sold of Good Karma is donated to
a food bank in the state where the bottles was purchased!*

Tasting Notes: On the nose: peaches, hint of floral, key lime, honeysuckle, tangerine, citrus notes, and orange blossom water follow. On the palate: layers of stone-fruit mingle with grapefruit and tropical fruit, papaya, and melon. Mid-palate with nice acidity and lengthy finish gives a strong structure, ending with soft lemon notes.

Winegrowing: RTR Estate Vineyard first planted in 2005. Riesling planted in 2006 and 2007.

Elevation: Between 648-675 ft. Seneca Lake's Elevation: 443 ft.

Soil Type: Calcareous soil types throughout vineyard. The Riesling blocks, located on the back end of the vineyard, consists of Aurora soil with high pH, siltstone, shale, and glacial till.

Viticulture Notes: Trellis-VSP.

Winemaking:

Harvest Date: Sept. 21, Oct. 8 & Oct. 20

Riesling Clones: 90, 110, 198 & 239.

Processing Points: Fermented in stainless steel.
Vegan-friendly, filtered prior to bottling.

Aging: Stainless steel tanks, aged on light lees.

Wine Details:

pH: 3.17

TA: 7.3 g/L

RS: 32g/L, 3.20%

ALC: 9%



Miller : J. May