

NV Blaufränkisch

Seneca Lake


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: *This Blaufränkisch is a blend of the 2015 and 2016 vintages. By blending the two together, we were able to highlight strengths of each vintage to create a structured and balanced wine. Vintage 2015 is marked by one of the harshest Februaries on record with extreme cold and heavy snow fall. A relatively mild spring and summer followed with a condensed window of harvest that required intense picking and process schedules in order to bring in each of our varieties at optimal ripeness. Vintage 2016 was a significant diversion with mild winter temperatures and very little rain or snow fall. An extremely hot and dry growing season followed with one of the worst droughts in the history of this region.*

Tasting Notes: Blackberry, dried plums, notes of dry hay and leather in the nose. Concentrated brambly black fruit, clove, and hints of pepper, edged with earthy minerality and slightly herbaceous on the palate. Mouth-watering acid backbone, combined with fine tannins extend the finish with lingering notes of black currant.

Winegrowing: RTR Estate Vineyard (2015 vintage) and Martini Family Vineyard (2016 vintage) both on the west side of Seneca Lake. RTR Blaufränkisch planted in 2013.

Elevation: RTR: between 660-675 feet. Martini: between 592-594 feet. Seneca Lake's Elevation: 443 feet.

Soil Type: RTR: Calcareous soil types throughout vineyard. The Blaufränkisch rows at RTR are planted on clay based Aurora silt loam with 3-8% slopes. Martini 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 Oct. 6th, 2015 and Sept. 22nd, 2016.

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

Aging: Aged for 17 months in older French barrels for 2015 vintage and 7 months for 2016 vintage.

Wine Details:

pH: 3.44

ALC: 12.9%

TA: 5.98 g/L

Produced: 620 cases

Miller : Yoney



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