

2015 Barrel Fermented Chardonnay

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: One of the harshest Februarys on record with extreme cold and heavy snow fall. This was followed by a relatively mild spring and summer. A series of very hot and humid episodes during the latter part of veraison accelerated berry softening and ripening across all varieties. This provided the proper viticultural criteria for the development of high quality noble rot, and also shortened the ripening window for all varieties across the board. We experienced a condensed window of harvest that required intense picking and process schedules in order to bring in each of our varieties at optimal ripeness.

Tasting Notes: Baked apple tart on the nose with nutmeg, vanilla stick and stone fruit. Whiffs of toast and more baking spices follow. On the palate: mouth-filling poached pear, salted almonds, coconut meringue and hints of citrus combine, carrying the initial creamy mouthfeel into a fresh finish.

Winegrowing: RTR Estate Vineyard first planted in 2005. Chardonnay planted in 2006.

Elevation: Between 643-647 feet. Seneca Lake's Elevation: 443 feet.

Soil Type: Calcareous soil types throughout vineyard. The Chardonnay blocks, located on the front end of the vineyard, consists of clay based Honeoye.

Viticulture Notes: Trellis-VSP. Leaving pulling.

Winemaking:

Harvest Date: September, 23rd, 2015.

Processing Points: Direct to press. Unfined (Vegan-friendly), filtered prior to bottling. 100% Malolactic fermentation.

Agging: Fermented and aged in older French and American barrels, and Hungarian puncheons for 9 months. Sur-lie aging.

Wine Details:

pH: 3.58

ALC: 12.8%

TA: 4.8g/L

Cases Produced: 599

