

2013 Teroldego

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: We had some close calls with frost late in the season around Memorial Day in 2013. Fortunately we experienced a combination of light rain and gentle breezes at the estate vineyard; this provided our young shoots with the protective buffer they needed to make it through the frosty morning temperatures. Early in the season, cool temps and serious rainfall lead to some serious vigor in the vineyard, particularly in the reds. Additional shoot thinning and leaf pulling were utilized to counterbalance the vigorous growth. This cooler, rather moist early weather transitioned into dryer and warmer temps in late September and superb conditions for ripening our later ripening varieties.

Tasting Notes: Aromatics of bright wild raspberries, boysenberries and soft mint lead the nose, followed by touches of wet earth and ground cardamom. Layers of red cherry fill the palate with blueberry, brown spices and a hint of fennel. Mid-palate the wine showcases silkiness with sweet tobacco and mineral notes. Grippy acidity carries this wine to the end with lingering notes of vanilla sticks and more tart cherries, coupled with structured tannins. This wine will continue to evolve in the bottle over time.

Winegrowing: RTR Estate Vineyard. Teroldego planted in 2006.

Elevation: Between 580-600 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 2 tons on October 10th 2013.

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 20 months in neutral French Oak.

Wine Details:

pH: 3.82

TA: 6.4 g/L

ALC: 12.4%

Produced: 152 cases



Michael J. Jones