

2013 Blanc de Noirs

*RTR Estate Vineyard
Methode Champenoise*


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: *First disgorgment of 48 cases. Traditional methode Champenoise. Aromatics of orange peel, buttered toast, wet limestone, fresh strawberries and peaches. Lean and precise on the palate, accented by a soft, foamy bubbles. Flavors of orange and tangerine juice, citrus peel and apricot followed by undertones of vanilla bean and almond flour. Lip smacking finish.*

Winegrowing: RTR Estate Vineyard first planted in 2005. Pinot Noir planted in 2005.

Elevation: Between 585-640 feet. Seneca Lake's Elevation: 443 feet.

Soil Type: Calcareous soil types throughout vineyard. 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. Two hand sorts for Pinot.

Winemaking:

Harvest Date: Hand harvested and sorted on Sept. 6th

Processing Points: Whole cluster pressed. 50% stainless steel and 50% neutral oak fermentation.

Agging: Initiation of tirage on June 4th, 2014. Aged on yeast for over 3 years. First disgorgment on July, 25th 2017.

Wine Details:

pH: 3.35

TA: 7.3 g/L

Dosage: Extra Brut, 5 g/L

ALC: 12%