

2017 Dry Rosé Wine

RTR Estate Vyd Pinot Noir


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.



Tasting Notes: Herbaceous notes jump from the glass followed by crunchy red fruit. Cranberry, rhubarb and springtime grass continue on the nose. The palate continues with tart red fruit with an integrated acid structure. Hints of orange pith, followed by briny minerality to finish.

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

Soil Type: Calcareous soil types throughout RTR vineyard.

The Pinot Noir rows are planted on clay based Honeoye silt loam with 3-10% slopes. Glacial till, siltstone.

Clones: Dijon 113 & Mariafeld (23).

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

Viticulture Notes: Trellis-VSP. Shoot thinning and leaf pulling.

Winemaking:

Harvest Date: Hand harvested on Sept. 18th (clone 113) and Sept. 28th (clone 23), 2017.

Processing Points: Whole cluster fruit was kept at constant cool temperature before crushing/destemming. Fruit was then kept with the skins for an overnight cold soak. After settling, clear juice was racked off and fermentation took place in a stainless steel tank.

Aging: Stainless steel tank, aged on light lees.

Wine Details:

pH: 3.55

TA: 6.4 g/L

ALC: 11.6%

Cases Produced: 380

Miller : Jones