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Sparkling Rebel with a Cause

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.

Background: The culmination of 14 years of tenacity, sweat, and sparring with Mother Nature; nurtured and shaped by copious wine-infused, late night brain-storming sessions. Right from the very beginnings of Red Tail Ridge, Michael and I decided to set our own course and choose varieties and wine styles that were, perhaps, a bit of a departure from the FLX status quo. Our choices were not based on local familiarity; but rather on a more comprehensive view of what varieties might truly fit and thrive in this climate and terroir. We applied our knowledge of cool growing European regions to create a somewhat unique vineyard that has the potential to produce singular and completely original wines with attitude and sense of place.

Rebel with a cause is a physical manifestation of our mindset and aspirations for this region. We plan to produce a version of the “Rebel” every vintage. The composition may change slightly each vintage, and will depend upon what we feel is an appropriate representative personality for that growing season. Rest assured, it will always be a bit of a FLX “outlier”; but it will be true and transparent to our vineyard and aspirations.



Tasting Notes: This red sparkling blend begins with boysenberry jam, currant, spearmint, nutmeg and anise. Hints of graphite and minerality follow, along with a dried flower and cut hay component. Lush black fruit with joyful bubbles coat the palate followed by hints of vanilla cream and seedy black raspberries. Dried floral and earthy moss comes mid-palate. Lingering notes of plums to finish.

Sparkling Estate Red Blend:

66% Lagrein, 17% Teroldego, & 17% Blaufränkisch

Winemaking:

Traditional method champenoise. The cuvée for this wine is one barrel of 2016 Lagrein and one barrel of 2014 estate blend containing a co-fermentation of Teroldego and Blaufränkisch. After initial fermentation, tirage was initiated on July 4, 2017 to start secondary fermentation. Hand disgorged on August 24, 2018.

Dosage: 24 g/L, 2.4%

Sweetness: Dry

ALC: 12%

Cases Produced: 55

Michael & Nancy