

2016 Blaufränkisch

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: After three harsh winters in a row, the 2016 winter was a significant diversion. Temperatures were primarily mild except for two extreme events that occurred in late winter. In each case, we utilized our wind machine that mitigated bud damage and maintained our crop levels for the coming season. Very little rain or snow fall in the winter months, followed by an extremely hot and dry growing season. In fact, the summer was one of the worst droughts in the history of this region. We started harvest with our cuvees for sparkling on Labor Day Weekend. Early fall rain pushed in to close out the 2016 harvest. Our last day in the vineyard took place in late October with some snow sprinkled on the ground.



Tasting Notes: Nose: Deep core of black fruit, notes of juniper berries, dried herbs and figs; threads of vanilla and graphite. In the mouth fresh sage and a smidgeon of rosemary, seedy blackberry and plum, brown spice flavors. Fine tannin texture and grip, medium body midpalate with lean, mouthwatering lingering mineral finish.

Winegrowing: RTR Estate Vineyard. RTR Blaifränkisch planted in 2013.

Elevation: RTR: between 660-675 feet.

Soil Type: RTR: Calcareous soil types throughout vineyard. The Blaifränkisch rows at RTR are planted on clay based Aurora silt loam with 3-8% slopes.

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

Winemaking:

Harvest Date: Hand harvested on Sept. 25th, 2016.

Processing Points: Fermented in one ton open top bins with punch downs twice a day. 100% Malolactic fermentation.

Aging: Aged for 19 months in older French barrels, mostly neutral.

Wine Details:

pH: 3.6

TA: 5.2 g/L

ALC: 13.6%

Produced: 126 cases

Miller : Yoney