

2017 Gewürztraminer

Seneca Lake


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: Lily of the valley scents on the nose, with lychee, papaya and more perfumed white floral notes. Hints of grapefruit and apricots follow. On the palate, the wine continues with rose water, concentrated lime and ginger spice. The oily mouthfeel is cut by stoniness and peaches that linger to the finish.

Winegrowing: Nutt Road Vineyard. West side of Seneca Lake with 2% slope.

Soil Type: Honeoye Silt Loam with some Lansing-Danley Silt Loam. 814 ft Elevation.

Viticulture Notes: Trellis- VSP.

Winemaking:

Harvest Date: October 3rd, 2017.

Processing Points: Crushed, cold soaked on skins overnight and then pressed off. Fermented in stainless steel. Unfined (Vegan-friendly), filtered prior to bottling.

Aging: Stainless steel tanks, aged on light lees.

Wine Details:

pH: 3.37

ALC: 10.5%

TA: 6.5 g/L

Cases Produced: 86

RS: 9.3 g/L, 0.93%

Miller: May