2016 Riesling

RTR Estate Vineyard

red tail ridge winery

First LEED® Gold certified green winery in New York Red Jail Ridge is a boutique winery located in the heart of the Tinger Lakes on the western shore of Leheca 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.



90 points from Wine Enthusiast & Editor's Choice

Tasting Notes: White floral and orange zest on the nose with with fresh squeezed lime juice and lemongrass. On the palate, juicy peaches followed by of pineapple and tropical fruit. Solid acidity mid-palate, followed by tart lime, hints of sweet basil, and stoniness to finish.

Winegrowing: RTR Estate Vineyard first planted in 2005. Riesling planted in 2006 and 2007.

Elevation: Between 648-675 feet. Seneca Lake's Elevation: 443 feet.

Soil Type: Calcareous soil types throughout vineyard. The Riesling blocks, located on the back end of the vineyard, consists of clay-based Aurora soil with high pH.

Viticulture Notes: Trellis-VSP.

Winemaking:

Harvest Date: October 13th, 14th & 18th 2016.

Processing Points: Direct to press. Fermented in stainless

steel tank. Vegan-friendly, filtered prior to bottling. **Aging:** Stainless steel tanks, aged on light lees.

Wine Details:

pH: 3.12

TA: 7.0 g/L

RS: 14.7 g/L, 1.47%

ALC: 11.3%

Mile : Money