

2018 Dry Rosé Wine

RTR Estate Vyd

87% Pinot Noir, 8% Blaufränkisch, 5% Cabernet Franc

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: Late spring and early summer of 2018 was dry and relatively warm. In fact, it started to look like a repeat of 2016. Then Mother Nature flipped the script and handed us day after day of rain as mid-August rolled around. Torrential downpours caused flash floods in the region, with some areas getting as much as 7 inches of rain in a matter of hours. We were on the lower end with just about 3 inches of rain from the first major rainstorm. Finally after persistent rain, some much needed warmth came to help with ripening, but with the heat came humidity. The humidity forced us to work overtime in the vineyard to prevent as much disease pressure as possible. Harvest kicked off August 31st at RTR with fruit from our new vineyard site, Earl's place. Sparkling and Dornfelder harvest followed in early September with some extra hand sorting to mitigate any damage caused by the humid end to the growing season. By mid-October we were pretty much done with all of harvest. Fruit yields were average, but coming off the 2017 abundant vintage, it felt smaller. The first light dusting of snow showed up around Oct. 18th and the next day we decided to utilize the developing noble rot within our Riesling blocks and officially ended harvest on Oct. 19th with botrytis Riesling.



Tasting Notes: Kiwi fruit, fresh cranberry and creamed strawberry. Spearmint and hints of stoniness follow. On the palate, clementine and tart red fruit with pithy melon, and a touch of orange creamsicle. Soft midpalate, but the finish is lean and lively. Zippy acidity throughout the wine with lingering grassy notes and wild strawberries.

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 115 (Pinot Noir) & New Vyd Site (Earl's Place)

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. 16th, 2018.

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 at cool temps.

Aging: Stainless steel tank, aged on light lees.

Wine Details:

pH: 3.64

TA: 5.0 g/L

ALC: 11.8%

Cases Produced: 188