

# KEUKA LAKE VINEYARDS

FINE ESTATE WINES

## Tech Sheet

### 2017 Falling Man Dry Riesling

**Varietal Composition:** 100% Riesling

**Vineyard:** 100% Falling Man

#### Final Analysis

Alcohol: 12.4%

Residual Sugar: 3.5 g/L

Final pH: 3.06

Final TA: 7.2 g/L

Date Bottled: June 12, 2018

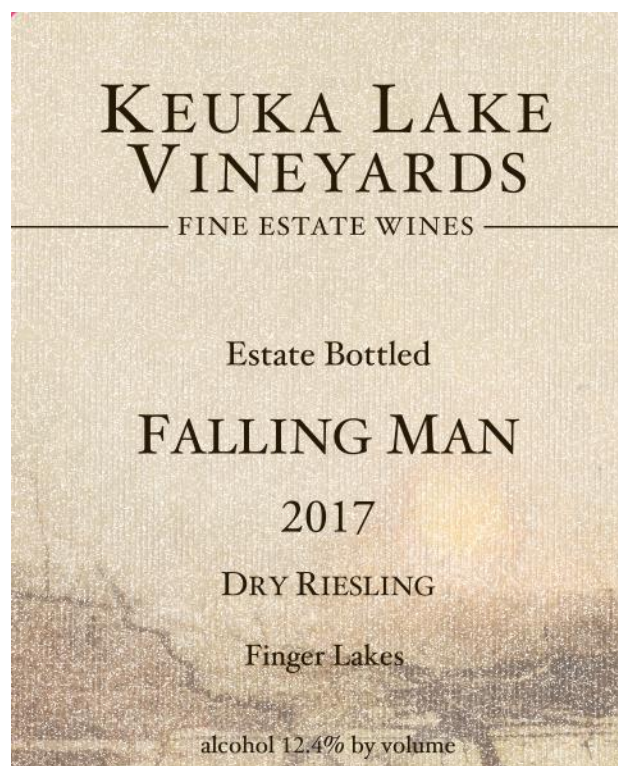
Total Production: 147 cases

#### Harvest Data

*Falling Man*

Harvested: October 19, 2017

Brix: 21.8

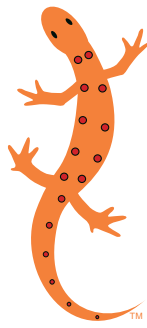


#### Vinification

The Falling Man fruit was hand harvested before destemming, crushing, and pressing into stainless steel tank. The juice was allowed to settle for 48 hours before inoculation with RHST yeast. Fermentation took one month at temperatures less than 64°F. Naturally cold stabilized by winter cellar temperatures. Vegan friendly.

#### Vineyard

Falling Man vineyard is just over one acre of Riesling planted on the western slope of Keuka Lake. This vineyard gets its name from its extreme slope and tortuous climb back up the hill. Resting on excessively well-drained soils made up of outwash glacial material, the vineyard has varying and irregular topography, which can be seen very clearly when driving a tractor on the 30% slope.

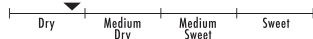


# RED NEWT CELLARS

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## FINGER LAKES, NY

### 2017 PINOT GRIS



**Harvest weather:** A warm and dry harvest with above average sun, a turn in the weather from cool and rainy in August to this sunny pattern made 2017 a wonderful harvest. Long hang time for developing flavors in the berries was a given, but due to the cooler than average growing season this could be accomplished without sacrificing freshness.

**Growing season:** 2017 was the first vintage since 2009 to be notably below average in temperature during the majority of the growing season. A welcome change for Riesling, for Cabernet Franc it put more pressure than usual on pushing the harvest date later. With the cooperation of the sun and heat for weeks - after a Labor Day Weekend marked by sweater-weather - ripeness was no longer an issue.

**Notable vineyard management details:** Curry Creek Vineyards is managed to allow for maximum canopy area and minimal spraying. The fruiting zone is kept open to reduce disease pressure while the trellising reaches quite high for more leaf area and better ripening of the fickle Gewürztraminer grapes.

**Fruit condition/maturity:** Spectacularly ripe, with skins almost as dark as Pinot Noir. Fully developed flavor maturity. Clusters free of disease pressure, although wasp damage had begun in 10%.

**Fruit processing:** Grapes crushed and destemmed with moderate SO<sub>2</sub> upon receipt, then sent straight to press. Juice was press fractioned to give a tank of free run and a tank of heavier pressings, each worked with separately to best express that difference. The free run juice was then cold settled for 72 hours before racking.

**Fermentation:** Fermented between 54F-61F with an equal split of Epernay II and Steinberger yeast. Smooth fermentations across the board, with active lees stirring towards the end of fermentation. Wine was then chilled and sulfured at end of fermentation.

**Post fermentation:** Aged on lees in stainless steel for 9 months prior to bentonite for heat stability and racking.

**Blend composition:** 98% Curry Creek Pinot Gris, 2% Curry Creek Gewürztraminer

**Notable blending commentary:** The small addition of Gewürztraminer was performed to increase the floral component and roundness of the Pinot Gris.

**Filtration and fining details:** Bentonite at juice to assist in settling and heat stability. The tank spent the winter months outside to achieve cold stability. The wine was blended and then sent through the standard set of filtration before being sterile filtered at bottling.

**Overall goals and philosophy of wine:** The Red Newt Cellars Cream Label Pinot Gris is in many ways an analog to the Cream Label Gewürztraminer. Lighter and more refreshing than its Single Vineyard iteration, this Pinot Gris is more fruit forward, relaxed, and ready to be sipped on a summer night. A wine that is uncomplicated and joyous for those very occasions.

**Vintage:** 2017

**Variety:** Pinot Gris

**Vineyards:** Curry Creek Vineyards

**Harvest date(s):** October 3rd, 2017

**Fruit chemistry at harvest:**

TA: 6.75 g/L pH 3.19 Brix: 21.4

**Wine chemistry at bottling:**

TA: 6.7 g/L pH: 3.34 RS: 0.7% ALC: 12.1%

**Bottling date(s):** August 24th, 2018

310 cases (12 x 750ml bottles)

**closure:** Stelvin screw closure (750)

**TTB approval number:** 15308001000177

**COLA serial number:** 150010

**UPC:** 70605710350

**QR:** [rednewt.com/qr/350](http://rednewt.com/qr/350)

# SUHRU

## WINES

### 2019 Sauvignon Blanc

100% Sauvignon Blanc

**Appellation:** North Fork of Long Island

**Bottling Date:** 2/13/20

**Aging:** Stainless Steel tanks

**Fermentation:** Stainless Steel

**TA:** 5.55 g/L

**pH:** 3.21

**Residual Sugar:** 0g

**Alcohol:** 12.9%

#### Tasting Notes

Possibly our best vintage of Sauvignon Blanc, this wine has a lively fruitiness with hints of gooseberry on the nose. Fermented entirely in stainless steel tanks, our Sauvignon Blanc has a bright acidity on the palate with notes of lime, a light grassiness and a subtle richness. Fuji pear notes and a round mouthfeel give way to a soft minerality and defined brightness on the finish, all showcasing the distinctive characteristics of the varietal which make it such a beautiful pairing with seafood and local produce.

#### Winemaker Notes

De-stemmed and crushed upon arrival to the winery to allow for more fruit extraction from the grapes. The juice was then fermented in Stainless Steel tanks and spent 4 months sur lie post-fermentation.

#### Vineyard Notes

Peconic Bay Vineyards, Main Road, Cutchogue. Planted 2008

#### Awards

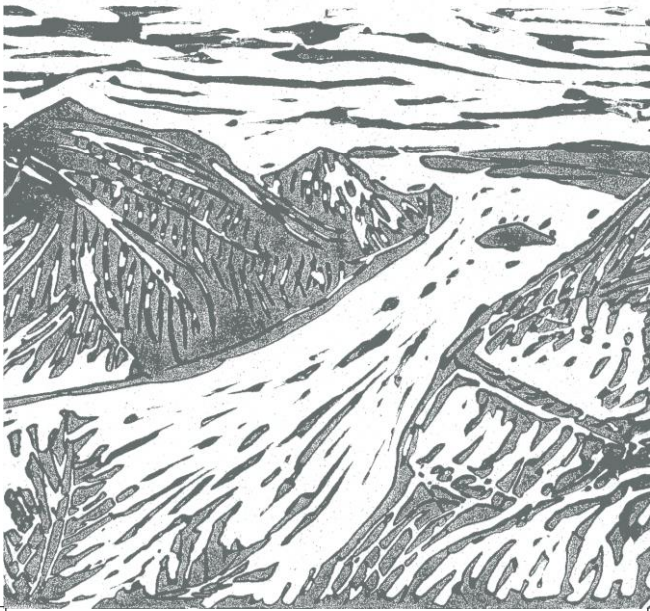
89pt score from Robert Parker's Wine Advocate



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Hudson River Region  
Wine Growers



## 2019 Cabernet Franc

The grapes for this vintage are Estate grown using sustainable vineyard practices. Hand harvested fruit was picked during the last week of October. After Harvest, the grapes were destemmed and crushed into 1 ton open top fermentation vats. The lots were spontaneously fermented on naturally occurring yeast for a period of 15 day. After pressing, the resulting wine aged for 9.5 months on lees in 2-year-old French oak (500L and 225L). On September 13<sup>th</sup>, 154 Cases were bottled unfined and unfiltered.

ABV: 12.7%    pH: 3.65    TA: 6.0 g/L

Cases Produced: 154

Vineyard: 50% Ridge Road 50%  
Morningside Vineyard

AVA: Hudson River Region

## 2017 Syrah

Varietal: 100% Syrah

Cases Produced: 80

Harvest Date: 10/29/2017

Harvest Stats (avg): 22.3°Bx, 3.15pH

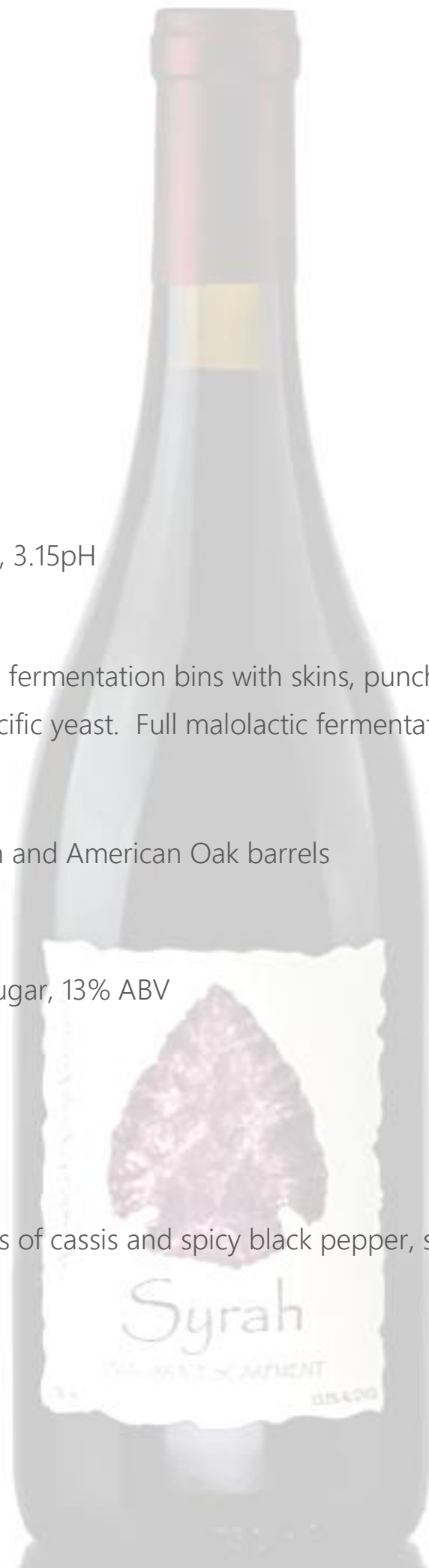
**Fermentation:** Separately in fermentation bins with skins, punched down twice per day. Inoculated with variety-specific yeast. Full malolactic fermentation in barrel.

**Aging:** 22 months in French and American Oak barrels

**Wine Specs:** 0% Residual Sugar, 13% ABV

**Bottling Date:** 1/8/2020

**Tasting Notes:** Bright flavors of cassis and spicy black pepper, smooth, dry finish.







## MACARI BERGEN ROAD 2015

Only produced in excellent vintages, our Bergen Road has long been considered our flagship blend. A full body reflects the warm vintage of 2015. Classic right bank Bordeaux style blend aromas on the nose: raspberry, blackberry and baking spice paired with red fruit, herbs, and dark chocolate. Moderate, fine-grained tannins, high acidity, and long, fruity finish. Delicious now yet will improve over the next 5 years, keep for 10.

*“This is the 10th release of this brand since 1997, from vines at 23 to 25 years in age. This blend is seductive and focused, and rather tasty as well.”* – Mark Squires, Robert Parker’s Wine Advocate, 91 points

Grapes: 40% Merlot, 30% Cabernet Sauvignon, 15% Petit Verdot, 12% Malbec, and 3% Cabernet Franc

Silver Medal, TEXSOM 2020

Alcohol: 13.6% abv

Aging: 27 months in 19% new French oak (225L), 81% neutral

Production: 789 cases

Bottled: 4/11/2018

**ABOUT US:** The Macari Family's waterfront farm, with sweeping views of the Long Island Sound, was established over 50 years ago. Since the first vines were planted in 1995, Macari Vineyards has been recognized as an industry leader in regenerative agriculture, with a focus on organic and biodynamic farming principles. The vineyard is home to a herd of Longhorn Cattle, used for composting, and grows grapes without the use of herbicides. All wines are made from estate grown fruit.

### Trade and Media Contact:

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