

# 2016 The Farmer's Muse

*Dry Riesling*  
*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.

**68% Barrel Fermented, 32% Stainless Steel.** *This wine is a cellar blend of two distinctly different vineyard components. One component was fermented and aged in older neutral barrels; the other in stainless. As a blend, the two wines complement each other's strengths and yield a uniquely delicious balance of both personalities.*



**Tasting Notes:** *In order to appreciate the full expression of this wine, let it warm up a bit more than a standard Riesling, drink around cellar temp. (55°F). On the nose-honeysuckle, sweet tangerines and candied peaches with hints of vanilla, white floral and citrus oil as it opens up. On the palate- poached pear, clove, creamed citrus and sur lie qualities provide the heavy texture. Mid-palate lemon curd and minerality cut the texture with a lean finish and lingering notes of honeysuckle.*

**Winegrowing:** RTR Estate Vineyard first planted in 2005. Riesling planted in 2006 and 2007. The stainless steel portion is leaf plucked Riesling clone 110. The barrel fermented portion is from a separate harvest of clones 90 and 239.

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

**Soil Type:** Calcareous soil types throughout the 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:** Hand harvested on Oct. 26th 2016 (stainless), Oct. 14th 2016 (barrel).

**Processing Points:** 68% fermented in neutral oak with full malolactic fermentation. Aged for 8 month in oak on gross lees before blending and bottling. 32% leaf plucked, ambered Riesling berries aged and fermented in stainless steel.

## **Wine Details:**

**pH:** 3.2

**TA:** 5.58 g/L

**RS:** 2 g/L, 0.2%

**ALC:** 13%

**Cases Produced:** 469

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