

First Gold LEED Certified green winery in New York James Beard Nominated 2019 & 2020

2019 Sekt RTR EstateVineyard

Harvest Notes:

Due to a fairly cool summer, Red Tail Ridge was about 10 days behind in ripening which led to a late start for harvest. Picking started for sparkling mid-September, rather than the first week of the month. Weather conditions were ideal for ripening beginning in September, and continued heating up into early October. The season was drawn out, but full flavor ripeness was achieved across all our varieties. This vintage displays that classic Finger Lakes acid spine, layered with fleshy, ripe textures and flavors.

Appellation: Finger Lakes AVA Soil Type(s): Glacial Till, Aurora Vines Planted: 2006 & 2007 Harvest Date: September 29, 2019 Method: Methode Champenoise Initial Tirage: July 2020 Sweetness: Extra Brut ABV: 12% Cases Produced: 198

Tasting Notes:

Briney clementine and marzipan on the nose. Mouth-watering flavors of blood orange and salt-water taffy. Smooth finish of candied ginger.



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