

# 2018 The Noble Pursuit

*RTR Estate Vyd*

*Late Harvest Riesling, Beerenauslese (BA)*

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:** On the nose: candied pineapple, apricots, vanilla, wild honey, marzipan, almond flour and orange oil. Touches of wet limestone and chalky minerality. In the mouth: Pink grapefruit, orange oil, pineapple and lime juice. Full and opulent on the forward palate...transitioning to a saliva-inspiring acid spine and lingering finish of candied lemon. This wine has a long cellar life ahead of it.

**Winegrowing:** RTR Estate Vyd. Riesling planted in 2006 & 2007.

**Soil Type:** Calcareous soil types throughout RTR vineyard.

Riesling blocks, located on the back end of the vineyard, consists of clay-based Aurora soil with high pH.

**Brix:** 100% botrytized fruit. 36 Brix at harvest.

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

**Viticulture Notes:** Trellis-VSP. Shoot thinning and leaf pulling.

## Winemaking:

**Harvest Date:** Hand harvested on Oct. 19th, 2018.

**Processing Points:** Whole cluster fruit was hand loaded into the membrane and press cycles were conducted manually. Juice was allowed to settle overnight and racked off the solids the following day. Fermentation was completed in 23 days.

**Aging:** Stainless steel tank, aged on light lees.



## Wine Details:

pH: 3.24

TA: 12.0 g/L

RS: 14.0 g/L, 140%

ALC: 11.8%

Cases Produced: 224

*Miller: J. May*

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Clusters were loaded directly hand loaded into the membrane and press cycles w