

# HILICK & HOBBS

## 2020 SENECA LAKE, NEW YORK ESTATE VINEYARD DRY RIESLING

The pursuit to craft world-class Riesling has brought Paul Hobbs back to his family roots in upstate New York to create site-specific estate wines from the emerging Finger Lakes region. Founded in 2013, the winery is named after his parents, Joan Hillick and Edward Hobbs, and planted to high density vines on steep slate slopes.

### VINEYARD

- **REGION:** Seneca Lake, Finger Lakes, New York
- **SOILS:** blue slate, glacial till, limestone glacial shale
- **SLOPES:** Western exposure with slopes up to 55%

### HARVEST

- **HARVEST DATES:** October 1-6
- Hand harvested and sorted at the vineyard

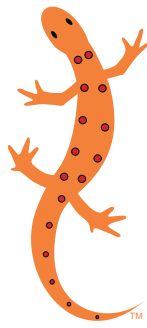
### WINEMAKING

- **VARIETAL COMPOSITION:** 100% riesling
- Pressed whole cluster
- Native malolactic fermentation
- 100% stainless steel fermented and aged
- **RS:** 4.9 g/L
- **pH:** 3.06
- **TA:** 8.1 g/L
- **ABV:** 13%
- Bottled unfiltered, August 2021

### TASTING NOTES

The 2020 growing season was warm and dry; however, cool lake breezes contributed to our estate's ability to slowly ripen fruit. The result is a textural riesling with early spring bloom aromas and lush stone fruit flavors that are backed by structured acidity and lingering minerality.





# RED NEWT CELLARS

---

## FINGER LAKES, NY

### 2017 RIESLING - THE KNOLL



**Harvest weather:** A warm and dry harvest with above average sun, a turn in the weather from cool and rainy during the summer, this late sunny pattern allowed for a wonderful harvest stretching well into November! 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. 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:** Pristine vineyard on a well drained knoll above the rest of Lahoma Vineyards. Manicured, weeded, and hedged in the postcard tradition that grower Harlan Fulkerson takes pride in. All work that was done by hand for fruit thinning was performed by the winemaking team exclusively to ensure that the highest quality fruit was left hanging prior to harvest.

**Fruit condition/maturity:** Golden grapes; fantastic flavor and physiological maturity with ripe acid. As is typified by the Knoll, 100% clean fruit with 10% of the block being dropped prior to picking.

**Fruit receiving:** Machine picked fruit arrived 45 minutes after harvest at 9:00am, still at 50F from the overnight temperature.

**Fruit processing:** Three day active cold soak on skins prior to pressing, with moderate SO<sub>2</sub> added for protection against oxidation during the maceration process. Normal pressing followed without any press fractioning and the juice was cold settled for 72 hours, with bentonite added for heat stability, before racking.

**Fermentation:** Fermented between 55F-61F with spontaneous yeast for mineral leanness. Smooth fermentation from start to finish, with a slight dormant period during the cold winter months and finishing in May, with light lees stirring near the end.

**Post fermentation:** Aged on full deposit of gross lees until September in stainless steel, then immediately rack-filtered and bottled within a week.

**Blend composition:** 100% Riesling, Lahoma Vineyards, Knoll. No blending necessary.

**Overall goals and philosophy of wine:** To make a dry Riesling as powerful and textural as the very best that come from Germany, Austria, and Alsace. This wine has become a hallmark product of Red Newt and propels the winery's reputation as a world class Riesling producer ever higher.

94 points - James Suckling - 6/22

94 points - Vinous 12/19

94 points, Editor's Choice - Wine Enthusiast - 10/22

91 points - Wine Advocate - 2/19

IRF<sup>©</sup>

Dry | Medium Dry | Medium Sweet | Sweet

**Vintage:** 2018

**Variety:** Riesling

**Vineyards:** Lahoma Vineyards - The Knoll

**Harvest date(s):** October 28th, 2017

**Fruit chemistry at harvest:**

TA: 7.2 g/L pH: 3.34 Brix: 21.8

**Wine chemistry at bottling:**

TA: 7.9g/L pH: 3.1 RS: 0.3% RS ALC: 12.6%

**Bottling date(s):** September 6th, 2018

301 standard cases (12 x 750ml bottles)

15 magnum cases (6 x 1.5L bottles)

**closure:** Stelvin screw closure (750), cork (1.5L)

**TTB approval number:** 16141001000298

**COLA serial number:** 160011

**UPC:** 70605710352

**QR:** rednewt.com/qr/352





# 2020 RKATSITELI

*Our Classic Range of wines express the purest form of our winemaking style, the terroir of the Finger Lakes, and the range of grape varieties grown.*

VINEYARD:	100% Keuka Estate.
VINIFICATION:	De-Stemmed. Direct Press. Pneumatic Press.
VESSEL:	Stainless Steel. Temperature Controlled.
FERMENTATION:	Traditional. No Malolactic Fermentation.
ÉLEVAGE:	Unoaked. 5 Months Lees Aging.
ANALYSIS:	12.9% Alc, 11.6 g/L (1.1%) R.S., 6.5 g/L TA., 3.30 pH.

## VINTAGE

Hot and dry is a great way to describe the 2020 growing season. The trend of late bud break continues, beginning in mid-May. A month later in mid-June, most varieties began flowering and fruit set. Between bud break and fruit set, it was warm and dry with only considerable rainfall a handful of times. This allowed the bunches to fertilize properly. Throughout the growing season we were blessed with hot and dry conditions. This kept disease pressure very low. Luckily, our old vines are able to withstand drought conditions. The warm and dry weather continued into the fall allowing us to fully ripen grapes well into October. The 2020 vintage was one of the best years in recent memory.

## VINEYARD

Rkatsiteli originates in the country of Georgia and is one of the oldest grape varieties in the world dating back to 3000 B.C. The grape has a very strong resistance to cold winter conditions and retains high acidity even in the hottest summers.

Dr. Konstantin Frank was the first to plant Rkatsiteli in the Finger Lakes during his experiments in the 1950s and 1960s. We grow just under 10 acres of Rkatsiteli on our Keuka Estate: 3.1 acres planted in 1983, 2.8 acres in 1987, and 3.8 acres in 2003. Our soils on Keuka Lake are shallow, Mardin and Volusia silt loam with high shale content which adds minerality, acidity, and elegance. Our vineyard is east-facing ranging from 980 ft to 1200 ft elevation and are at the deepest parts of Keuka Lake.

## THE WINE

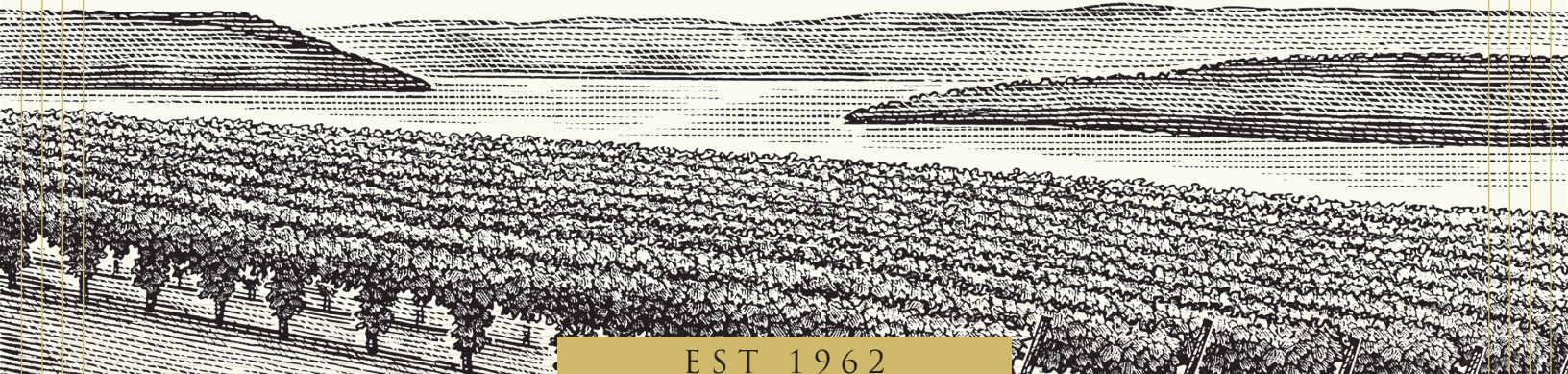
Elegant, aromatic, and tropical with apricot, passion fruit, pineapple, and mango with undertones of ginger, white pepper, and grassiness. A great alternative for Sauvignon Blanc drinkers.

## FOOD PAIRING

Olives, Goat Cheeses, Sushi, Seafood, Salads (Citrus, Vinaigrette), Grilled White Meats, BBQ.



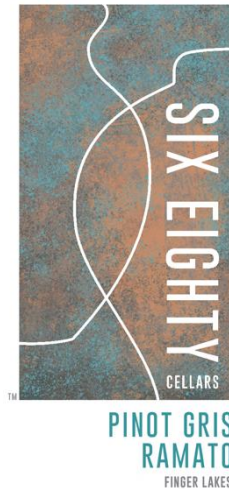
ACCOLADES  
Awaiting Results



EST 1962

DR. KONSTANTIN FRANK WINERY

9749 MIDDLE ROAD. HAMMONDSPORT, NY 14840 WWW.DRFRANKWINES.COM



## **Six Eighty Cellars, Ramato "Concrete Diamond", Pinot Gris, Finger Lakes 2021**

<https://www.sixeightycellars.com/>

Call it Orange wine, skin-fermented, or Ramato, the concept is the same. Grapes typically used for white wine are treated like red, left to soak on the skins before the final pressing. Think of it as a complex light red or a full-bodied white. A touch of tannin will linger on the palate.

Bottled: 7/20/22

Release: 9/22

Cases Produced: 226

ABV: 10%

R.S. 0

pH: 3.63

Acidity: g/L

Estate grown grapes

Category: Orange wine

# 2021 DRY ROSÉ

The nose opens with aromas of raspberry and orange blossom. Notes of strawberries and cream are bolstered by a hint of dried herbs and white pepper, bridging the nose and palate. Watermelon candy and grapefruit lead to a bright, juicy finish.

CASES PRODUCED: 3500

## TECHNICAL DATA

VINTAGE: 2021

APPELLATION: Finger Lakes

VARIETAL COMPOSITION:

100% Cabernet Franc

BRIX AT HARVEST: 18.7

ALCOHOL: 11%

RESIDUAL SUGAR: 0.3%

ACID: 7.4 g/L

PH: 3.50

HARVEST DATES: October 12-26, 2021

BOTTLING DATE: FEBRUARY 16, 2022

VEGAN FRIENDLY: Yes

## AWARDS & ACCOLADES

88 POINTS, Wine Enthusiast

## ABOUT SHELDRAKE POINT WINERY

Sheldrake Point Winery is named for the prominent point of land on which it sits, located on the western shore of Cayuga Lake. Operated as an orchard and dairy farm from 1850 to the mid-1980s, the 155-acre lakeshore farm lay fallow until 1997 when a small group of wine enthusiasts organized the purchase of the land and founded the winery. Today, Sheldrake Point Winery continues the agricultural tradition with 60 acres of vineyard planted to 10 vitis vinifera varieties, which are used to make approximately 8,500 cases of estate grown, produced, and bottled table and ice wines.

## SHELDRAKE POINT WINERY

FINGER LAKES ▼ NEW YORK ▼ USA

## PRODUCTION NOTES

ESTATE VINEYARD BLOCK: CF1, CF2, CF3

TONS: 58.1

YEAST: Rhone 4600

COLD SOAK: Overnight

FERMENTATION DURATION: 15 days

MALOLACTIC FERMENTATION: No

OAK TREATMENT: None

ADDITIONAL NOTES: None

## FOOD PAIRING

Charcuterie; fresh cheeses; fried, grilled, or stewed fish; grilled or roasted pork; green salads; grilled shrimp. Or, as Julia Child said, "Rosés can be served with everything!"





---

2 0 2 1

E S T A T E   B O T T L E D

## T23 UNOAKED CABERNET FRANC

2020 brought us a warm and sunny growing season, and an earlier pick rewarded us with the perfect balance of acidity and character. The grapes went through 100% carbonic maceration, and the wine aged in stainless steel for six months. It's medium in body and very fruit-forward but balanced by a quiet herbal presence.

### TECHNICAL INFORMATION

<b>Grape Variety</b>	100% Cabernet Franc
<b>Appellation</b>	Finger Lakes
<b>Vineyard</b>	estate bottled from our sustainable Passmore Vineyard
<b>Total Acidity</b>	5.9 g/L
<b>pH</b>	3.65
<b>Sweetness level</b>	dry
<b>Alcohol by volume</b>	12.0%
<b>Fermentation</b>	stainless steel, Tank #23 (T23) 100% Carbonic Maceration



C R A F T S M A N S H I P   •   P A S S I O N   •   C O M M I T M E N T

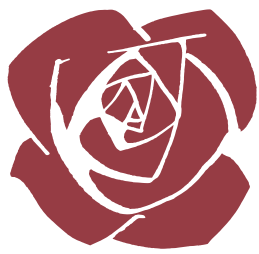
---

LAMOREAUX  
LANDING



W I N E   C E L L A R S

For over twenty-five years, we have dedicated our winemaking practices to a philosophy of collaboration with our environment. We have meticulously managed twenty estate vineyard blocks through the application of sustainable agricultural practices. This philosophy is continued in our cellar, as we use winemaking techniques that truly express the cool-climate, glacier-carved Finger Lakes region. In our winery, we share a wide selection of well-balanced wines, each crafted in a spirit of exploring the wine and food experience.



# LAKEWOOD

VINEYARDS

## Lakewood Vineyards Lemberger

2020

Finger Lakes, NY, USA

Alcohol by Volume: 12.5

Total Acidity: 6.8 g/L

Residual Sugar: 0 g/L

PH: 3.49

Cases Produced: 520

Varietal Composition:

100% Lemberger

AVA: Finger Lakes

Vineyard Source: 100% Gigliotti

Vineyards - Seneca Lake West Side

Produced & bottled by:

Lakewood Vineyards

4024 State Route 14

Watkins Glen, NY 14891

607-535-9252

[www.lakewoodvineyards.com](http://www.lakewoodvineyards.com)

*Lakewood Vineyards is a family owned and operated farm winery established in 1988. Chris Stamp, grandson of the farm's founders, has been making the wines for each of the winery's 30 vintages. David Stamp, another grandson, oversees the grape growing, and has been working the farm his whole life. The 100 acres of vineyards includes some vines dating back to 1952, and currently consists of 15 varieties.*

