



red tail ridge winery

The 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.

2013 MISCREANT FINGER LAKES, NEW YORK

69% Estate Chardonnay & 31% Seneca Lake Pinot Gris

Skin fermented and aged for 16 months in neutral French barrique barrels



General Info: Normally white wine production involves removing the skins very early in the process, usually at crushing/pressing, prior to fermentation. In this case the skins contribute to the fermentation and maceration process. The extended contact of skin components (tannins, phenolics and skin pigments) during wine production generally produces a darker, slightly orange hue to the wine and also affects the flavor profile, mimicking certain attributes that are normally associated with red wine sensory profiles.

History: Skin fermentation of white varieties (also known as “orange wine” production) actually has a long history in winemaking. The practice dates back thousands of years in some European wine regions, in particular Armenia and Georgia. Sometimes it is coupled with amphora fermentation vessels or large casks. It has lately experienced a resurgence in other wine producing regions, like Friuli, Slovenia, Croatia, and more recently the new world.

This Wine: Estate Chardonnay was hand harvested on September 25th, 2013, and co-crushed with Seneca Lake Pinot Gris. The heads were manually removed from neutral French oak barrels and the fruit was loaded into the barrels. Fermentation was conducted by indigenous microorganisms and completed in approximately 9 days. Extended maceration was conducted for 6 days, at which point the wine was pressed off the skins. The heads were replaced on the barrels and they were refilled with the wine. The wine was barrel-aged for 16 months prior to racking and bottling. This is a minimal touch wine. Sediment may develop in the bottle over time, and should not detract, but instead enhance the overall personality of this wine.

Tasting Notes: This *Miscreant* resembles a white and drinks like a red. Aromas of marzipan, sweet nectarines and honeysuckle fill the nose followed by banana oil, caramel notes, and slight cocoa nib. The palate displays nutty characteristics combined with grippy tree fruit and poached pears with traces of vanilla and oatmeal. Mid-palate, mouthwatering tannins are present coupled with acidity creating a firm texture and slight chalkiness.