

# Keuka Spring Vineyards

Summer  
Harvest 2009

## News from the vineyard & winery



- Welcome to our new wine club members!
- New releases available for wine club members include: Chardonnay 2008 & Vignoles Dessert Wine 2008
- The Tasting Room will be open through mid-December
- Order online at [www.KeukaSpringWinery.com](http://www.KeukaSpringWinery.com)

### 2008 Gewurztraminer and Celebrate earn Double Gold & Best in Class at the New York Wine & Food Classic!

We are pleased to send you in this shipment our Double Gold/Best in Class award-winning Gewürztraminer 2008, just released.

Gewürztraminer 2008 was awarded Double Gold at the New York State Wine & Food Classic Competition. This event, held by the New York State Wine & Grape Foundation, highlights the best in New York State (including Long Island, Hudson Valley, Finger Lakes, Niagara Escarpment, Lake Erie, and other regions). In its 24th year, the competition is open to all 258 wineries in New

York. 805 wines and spirits were entered this year for blind tastings by 24 expert judges from California, New York and other states. 26 of these took Double Gold Medals. Judges include prominent wine writers, restaurateurs, retailers, and wine educators. The competition was held in Watkins Glen.

Also Double Gold/Best in Class winning was Keuka Spring Celebrate for Best Hybrid White Blend. We were really excited to hear this news and happy to share it with you!



Mark and Len hand-harvesting red grapes in the vineyard.



Fall arrives at the winery.

### The 2009 Season in the Vineyard

Many people want to know: after our "3-week" summer (isn't that the amount of real summer weather we actually had?), how are the grapes faring this year? Are they ripening? Will this vintage compare favorably to other outstanding years such as 2007?

The answer, according to Len, is "yes." While we are behind about 6 growing-degree days from average, (growing degree days are a measure of the amount of time plants get to mature and develop based on weather measurements each growing season), September, for the most part, has been perfect.

A lot of times in the Finger Lakes, that's what really counts. The grapevines were able to grow abundantly in the spring due to plenty of rain. During the summer we leaf-pulled, as usual, to ensure that the sun's energy goes to the grapes and they develop their natural sugars (rather than that energy going to leafy growth). Harvest may be a week or so later this year, and we'll pick the grapes when they are ready. Cheers to the 2009 season!



Mist rises from the lake in early September.



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

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*This recipe may seem unusual but it is delicious! Enjoy Gewürztraminer, Seyval Blanc, or Lemberger with this quick meal, be sure to include some of New York's fabulous apples in the recipe.*

### Chicken and Apple Fajitas

- 1 Tbsp. olive oil
- 1 lb. skinless, boneless chicken breast, cut into bite-sized pieces
- 1/2 tsp. salt
- 1/2 tsp. ground nutmeg
- 1/2 tsp. freshly ground black pepper
- 1 Tbsp. butter
- 2 cups thinly sliced onion
- 2 cups thinly sliced Crispin apples (about 2 apples)
- 2 garlic cloves, minced
- 8 (6-inch) flour tortillas

*Heat oil in large nonstick skillet over medium-high heat. Sprinkle chicken evenly with salt, nutmeg, and pepper. Add chicken to pan; sauté 7 minutes or until golden. Remove chicken from pan and keep warm. Melt butter in pan over medium heat. Add onion, and cook 4 minutes or until tender, stirring frequently. Add apple; cook 6 minutes or until golden, stirring. Add garlic; sauté 30 seconds. Return chicken to pan; cook 2 minutes or until thoroughly heated, stirring. Warm tortillas. Arrange chicken mixture over each tortilla. Yields 4 delicious servings (2 fajitas each). Granny Smith and other apple varieties may be used in place of Crispin. Serve with a glass of wine and salad. (Adapted from Cooking Light Chicken).*

### UPCOMING EVENTS

- **Harvest Festival of Food and Wine, September 19 & 20:** Keuka Lake Wine Trail: Enjoy the fruits of the Finger Lakes harvest at each of 8 wineries paired with wine. More info and tickets at <http://keukawinetrail.com/events.asp>
- **Red Wine & Chocolate, Keuka Spring, September 26:** Featuring Butterwood Desserts from West Falls, NY this year! Enjoy scrumptious chocolate and dry red wine pairings. Reservations suggested. Free for wine club members! More information at [www.keukaspringwinery.com/ksw2\\_calendar.html](http://www.keukaspringwinery.com/ksw2_calendar.html)
- **Keuka Holidays, Keuka Lake Wine Trail, November 14-15, & 21-22.** More info at [keukawinetrail.com](http://keukawinetrail.com)
- **Holiday Barrel Tasting, Keuka Spring, December 5 & 6.** Exclusive tasting in our tank and barrel room. Make your reservations now!

### Wines: 2008 Gewürztraminer & Lemberger 2007

Well, you've already heard the accolades for our just released 2008 Gewürztraminer. This Italian-originated, Alsatian-grown variety can be somewhat exotic tasting. Full-bodied and soft, enjoy it with grilled shrimp, Asiago cheese, or even Asian cuisine. Many people like it with spicy food, since "Gewürz" means "spice" in German. I prefer to enjoy its character also with more plain foods. It's also a great companion to turkey.

The 2007 Lemberger captured our

first gold medal of the year at the Florida State International Wine Competition in January. Like Gewürztraminer, it is a wine ideally suited for the Finger Lakes. We grow our Lemberger grapes at the bottom of the vineyard, closest to the lake. There they get maximal time to ripen during the season due to the lake's warming effect. Lemberger is also called Blaüfrankisch. Apparently, it is called Lemberger in Germany and Blaüfrankisch in Austria.

We planted Lemberger back in 1999, sensing a great potential for the grape. We were pioneers in planting Lemberger in the Finger Lakes, second only to one other winery. (I'll tell you who it is if you come into the tasting room and ask!) Lemberger is catching on and becoming more popular due to its smooth character and wonderful rich fruit. Look for black cherry and pomegranate tones, with some earthiness. Enjoy the Lemberger with pork loin, burgers, and steaks.



Freshly harvested Chardonnay grapes in bins.



Fall in the tasting room is spectacular!