

# Keuka Spring Vineyards

## Omega



### Vineyard & Winemaking Notes

Hand harvested in February 2014, these grapes were among the last in North America to be picked in the vintage. This ice wine embodies the finale of a fantastic season. The Brix at harvest were 42°. Not only were the grapes on the vine frozen by the time they were picked, they had become completely raisined, leading to a particularly concentrated wine.

Appellation:	Finger Lakes
Special Label:	R & D Series: Omega
Winemaker:	August Deimel
Vintage:	2013
Varietal:	Cabernet Franc
Alcohol:	12.5%
R.S.:	17.0
Harvest Date:	February 18, 2014
Release Date:	November 2015
Cases produced:	66
Retail Price:	\$34.99

### Tasting Notes

The aromatics are evocative of a finely aged liqueur, with elements of raisins and dried figs. In the mouth this wine shows rich orange peel and dried marjoram. It finishes with a voluptuous, honeyed mouth feel.

### Suggested Food Pairings

This wine works with typical dessert pairings, such as cheesecake, bittersweet dark chocolate, and all manner of sharp and smoky cheeses. The winemaking staff enjoys it on late nights with Chinese takeout.

Keuka Spring Vineyards  
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