



## Research and Development Series

### What is the Research and Development Series?

In 2012, the Keuka Spring Vineyards' winemaking staff, comprised of head winemaker August Deimel and assistant winemaker Meg Tipton, wanted to experiment in the cellar. They had been looking at how to expand their winemaking techniques, from field blending varietals to fermenting more aromatic white wines in barrel. During these experiments, the winemakers had always assumed that, as in many wineries, these wines would be a teaching tool to move forward from, but would never leave the cellar. It wasn't until tasting the finished wines that they soon realized their results were worthy of being shared with the public. Today, the result of these multi-year projects is finally being released as the Research and Development Series, a line of small batch wines that Keuka Spring Vineyards is thrilled to be able to share with the community.

Why start a research and development series? Experimenting in the winery is something that many winemakers do, and is hardly in itself unique. Many vintners spend years working on side projects which never make it outside of the cellar and eventually are blended away into larger commercial batches of wine. All winemakers learn from these projects, but rarely are they able to release the finished wines to the public rather than just blend them away. The goal of this series is unique in its efforts to not only use these projects to evolve the overall style and success of Keuka Spring Vineyards' winemaking, but to bring consumers along on the journey to see just exactly how Keuka Spring Vineyards is evolving. The Research and Development Series seeks to embark on a journey of discovery and evolution in winemaking, and to invite all of us to join and experience in that journey together.

### Fall 2015 Releases: Winemaker's Statement

#### Umlaut

Gewürztraminer is often recognized for its distinct aromatics. But its texture is what truly elevates it to the level of an exceptional white wine. I wanted to use a barrel for Gewürztraminer not to have the wine taste of oak, but to unleash the unique textural qualities that the grape has to offer.

#### Wild Mountain Man

I've always been inspired by traditional field blends, where multiple grape varieties are planted in the same vineyard and then fermented together. What's exciting about these blends is that the individual grapes are not the point of the wine, but instead are a means of communicating the unique characteristics of the vineyard. While this wine is made of Cabernet Franc and Lemberger, and there are hints of both of those grapes in the finished wine, I think there's a quality that comes from the commingling of these grapes that one could get no other way than to pick together in the vineyard.

#### Omega

For our first ice wine, I didn't want to do anything typical. Cabernet Franc is certainly not unheard of, but is not the most common varietal for this purpose you'll see around the Finger Lakes. Harvesting it on February 28th, now that's unusual. When I was offered the opportunity to buy these grapes for ice wine, I knew I had to have them. They were frozen gems, looking more like raisins than grapes, having dried out from multiple freezes and thaws over the course of several months, and I knew that we could create, a distinctive and unique ice wine from them. They were bought on a whim, which remains one of the best decisions we made that year.