

Keuka Spring Vineyards

Winter
2011

News from the vineyard & winery



Winter wonder

Well, Mother Nature has shown us that we're still in the thick of it! We are still gazing out at sunny &

snowy drifts in the parking lots, driveway, and vineyard and taking the occasional sled down the hill. It's hard to believe that in just a few months our terrace can go

from full of people enjoying the sun, the view, and wine to 2...3...4...5 foot drifts of snow!

We are in the process of lining up a great year of events both in-house and with the Keuka Lake Wine



Trail. We're excited for the season and look forward to seeing you here at some

of the events. We just finished the first of the wine trail events, Truffles and Tastes, where we saw some

new faces and many returning ones. Be sure to check our web site when making your plans. The tasting room will open Saturdays in March, weekends in April, then daily in May throughout the season! Spring is a nice time for quiet & personal tastings, as the daily

traffic flow is lower than in the summer and winter. Hope to see you soon!

UPCOMING EVENTS

Wine Education Series

- A Taste of the Vineyard! June 18
- Shrimp & Chardonnay July 9
- Merlot & Mignon August 6
- Harvest Tours of the Vineyard Sept 10 & 24
- Holiday Barrel Tasting December 3 & 4

Music & Wine Series

- Stay "tuned" for dates & bands!

Special Release & Food and Wine Events

- Riesling Release Days May 7 & 21
- Chocolate & Red Wine Tasting Select Saturdays, September

To find out more visit KeukaSpringWinery.com or call us (315-536-3147)

2011: 2 Competitions, 4 Gold Medals— Off to a Great Start!

News from the San Francisco Chronicle Competition! Our 2009 Gewurztraminer won a Gold Medal in this year's competition. We are thrilled to be among the 5 Gewurztraminer wines in the nation to be awarded this accolade. Other winners in San Francisco include 2009 Riesling, 2009 Semi Sweet Riesling, 2009 Vignoles, Celebrate, 2009

Seyval Chardonnay and Clara's Red. We just got news from the Florida State Fair Competition where our 2009 Miller's Cove Red, Clara's Red, and Crooked Lake Red all took Gold medals! Also, our 2009 Vignoles was recently selected as a Finalist for Wine of the Year on Lenn Thompson's New York Cork Report.

2011 Keuka Wine Trail Events

- * Artisan Cheese & Wine Weekend, April 9 & 10
- * Keuka in Bloom, May 14 & 15
- * Barbecue at the Wineries, June 11 & 12, 25 & 26
- * Harvest Tour of Food & Wine, Sept 17 & 18
- * Keuka Holidays, November 12 & 13, 19 & 20



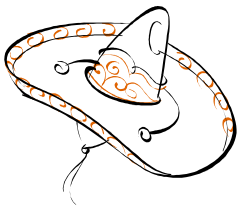
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Black Bean Soup with Chardonnay

Unable to escape to a warm place this winter? Do you have the mid-winter blahs? Spice it up! Throw a Mexican-style party for yourself, for two, or with friends. Make your own taco salads, fajitas, or nachos, bring out your favorite wines, and enjoy with this healthy and super easy to make soup. The wine enhances the flavor of the soup wonderfully.

- 3 Tbs. extra-virgin olive oil
- 1 large yellow onion, finely chopped
- 1 medium green bell pepper, stemmed, seeded, and finely chopped
- 3 medium cloves garlic, finely chopped
- 2 cups lower-salt chicken broth
- Two 15-1/2-oz. cans black beans, including liquid
- 1 tsp. ground cumin
- 1 tsp. dried oregano
- 1 Tbs. tomato paste
- 1/4 cup Keuka Spring Chardonnay or Seyval Chardonnay
- Kosher salt and freshly ground black pepper

Heat the oil in a 4- to 5-quart heavy-duty pot over medium heat. Add the onion, green pepper, and garlic and cook, stirring occasionally, until tender, about 5 minutes.

Meanwhile, purée the chicken broth with one can of black beans and bean liquid in a blender.

Add the cumin and oregano to the pot and cook, stirring, for 1 minute. Add the tomato paste and cook, stirring, for 1 minute more. Stir in the black bean purée and the remaining whole beans with their liquid; bring to a boil over high heat. Reduce the heat to low, partially cover the pot, and simmer, stirring frequently, until the flavors are melded, about 10 minutes. Stir in the wine and season to taste with salt and pepper.

Serve with Keuka Spring Seyval Chardonnay, Chardonnay, or wine of your choice, fresh salsa, guacamole, queso fresco, and tortilla chips. Enjoy!
Recipe adapted from Fine Cooking Magazine online

About the Wines: 2009 Seyval Chardonnay & Merlot 2007

2009 Seyval Chardonnay

This is our first vintage of this wine. A combination of Seyval Blanc and Chardonnay, it brings the elements of the two wines together. Dry, crisp fruit exudes from the Seyval, while ripe fruit and smoothness come out of the Chardonnay. The Seyval Blanc is made in stainless steel, while the Chardonnay is aged in oak giving the wine a touch of oak but a lot of fresh character. We found notes of golden delicious apple and hints of vanilla in it. It was just awarded a Bronze Medal at the Florida State Fair International

Competition. Enjoy with pasta and white sauce, seafood, salads, and chicken dishes.

2007 Merlot

We are now pouring the 2008 Merlot in the tasting room, so enjoy tasting the 2007. The product of a hot and dry year, this Merlot is surprisingly fruit-forward, yet of course smooth. We find its taste colorful and engaging. Enjoy its ripe fruit character with pasta and red sauce, roasts, steaks, and mushroom dishes. Our 2007 Merlot garnered Silver Medals

at the Taster's Guild International Competition and the Florida State Fair International Competition and a Bronze Medal at the New York State Fair. Cheers!



some photos from December's Barrel Tasting

