

# Keuka Spring Vineyards

Late Winter  
2013

## News from the vineyard & winery



### UPCOMING EVENTS

#### Keuka Wine Trail

- *Viva Italia!*, Keuka Lake Wine Trail, April 6-7
- *Keuka in Bloom* May 4-5
- *BBQ at the Wineries*, June 8-9 & 22-23

#### Keuka Spring Events

- *Spring Barrel Tasting*, May 11
- *Music & Wine Series*, July 28, August 18, 31, Sep 8
- *Summer Series* July 6 & August 3

#### Wine Club Exclusive Events

- *Wine Club Library Tasting* May 24
- *Wine Club Party tbd* (August 29, 30, or 31)

We've been very busy this winter!

We were so excited to win the **Best White Wine Sweepstakes Award** in San Francisco, again, for the 2nd time in 4 years! This is the largest competition of American wines in the world! Our 2011 Riesling, which won the prize, was judged among 2,000 white wines, including California Chardonnays and Washington State Rieslings. There were 5,500 total entries in the competition.

A few years ago, our 2008 Gewurztraminer earned the same acclaim.

You were among the first to taste this vintage last spring just as it was released. This vintage also won a Chairman's Award,

### What's New?

or unanimous Gold Medal, in Riverside International Competition and a Double Gold Medal in the Florida State Fair Competition.

We are quickly running out of this vintage, and limiting purchase quantity to 2 bot-



tles per person, so if you would like more, come in soon to purchase some!

We also earned a Gold Medal for our 2011 Vignoles in the same San Francisco Chronicle

Competition. We just found out as well, that Celebrate has earned a Gold medal in this year's Florida State Competition.

### In the Vineyard

In vineyard news, the season has been relatively uneventful. Some cold temperatures, but not enough for freeze damage. The young Gewurztraminer are growing well, and the rest of the vines seem to be more or less on growing schedule. We will see what the spring brings when the grapevines come out of dormancy.

### New Releases

We are looking forward to some brand new releases this Spring! For the first time, we have a Dry Rose, Single Vineyard Riesling, and Single Vineyard Gewurztraminer in the tanks. These are in addition

(cntd.) to our white wines that will be released. We so excited! You will have to come and taste them.

### In the News

We got some great coverage on the Best White Wine award, including a radio interview with Mark Wiltberger and Michael Warren Thomas on Savor Life (WYSL 1040 AM). To listen to the archived show, visit The Grapevine program on SavorLife.com. Len will also be interviewed on *Spiel the Wine* by Kevin LuVello, on WGRZ, Channel 2 (NBC) Buffalo on Saturday, March 9th at 7 pm. Watch if you can, or check out the archives on wgrz.com. As you may know, James Molesworth of Wine Spectator published a list of Finger

Lakes wines reviewed in the publication, and we are happy to be among them with some very solid scores.

### Upcoming Events

We've got lots of exciting events in the works for this year, including a library tasting and wine club picnic. Stay tuned for winemaker's dinners in the area and some food and wine pairing events at the winery, and make sure you mark the dates for our music events, summer series, and spring barrel tasting! And the Keuka Wine Trail Events are always fun. Events, including local liquor store tastings, are posted on our web site, and publicized in the tasting room, and via Facebook,

Twitter, and emails. So make sure you stay in touch with us to take part in the fun!

### 2011 Miller's Cove Red & 2011 Chardonnay

Miller's Cove Red was released late last Fall. Enjoy this hearty red while the weather is cold, or pull it out for your first spring barbecue!

We thought you'd enjoy our 2011 Chardonnay. Dry, with minimal oak, why not pull it out for brunch with bacon quiche? Or savor it with a seafood pasta.

*Here's to Spring!*



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***Cruise the Rhine with our wine!***

We've always wanted to take some wine club trips to great winemaking regions. We haven't quite got there yet, but here's something close. Holly Howell, the wine writer for the *Rochester Democrat and Chronicle*, has chosen our wine to bring with her on AMA Waterway's November 15-22 "The Enchanting Rhine" cruise. We will be one of four Finger Lakes wineries, of which Holly will conduct wine tasting seminars on-board. The cruise is a small, luxurious ship, which will stop in key towns along the Rhine River in France and Germany. Ironically, Mark just spent last harvest in this area, and Jeanne spent a year in Koblenz, Germany in 1999. We think it sounds like a great trip! Have you had the opportunity to tour the Rhine wine area yet? How about with our wine, and German wines at the same time? Something you might want to think about! A full itinerary can be found at [amawaterways.com](http://amawaterways.com).



***Slow Cooker Mediterranean Chicken with Dried Plums and Apricots***

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| 1 1/2 tsp cumin                                | 3 cups chicken stock                    |
| 1 tsp turmeric                                 | 1/2 cup dried plums, halved             |
| 1/2 tsp cinnamon                               | 1/2 cup dried apricots, halved          |
| 1/4 tsp cayenne                                | Grated zest of 1 lemon                  |
| 3 1/2 to 4 lb bone-in, skinless chicken thighs | 2 red bell peppers, sliced              |
| 1 med yellow onions, sliced                    | 1/2 cup sliced almonds, toasted         |
| 4 tsp canola oil                               | 2 Tbsp. chopped fresh flat-leaf parsley |
| 2 Tbsp finely chopped ginger                   |   |

Combine cumin, turmeric, cinnamon, cayenne, and 3/4 tsp salt in small bowl and rub over chicken. Cook onions in 2 tsp of the oil in a large skillet over medium-high heat, stirring, until browned, 8 to 10 minutes. Add ginger, 1/8 tsp. black pepper, and a pinch of salt. Cook, stirring, 1 minute. Transfer to slow cooker and stir in stock, plums, apricots, and lemon zest. Heat remaining 2 tsp oil in skillet over medium-high heat. Brown chicken in batches 4 to 5 minutes per side. Transfer to slow cooker. Cover and cook 6 to 8 hours on low, adding bell peppers during last hour of cooking. Serve with couscous, and top with toasted almonds and parsley. Perfect with a glass of Keuka Spring Vineyards' Gewurztraminer. *Recipe adapted from Prevention Magazine, Winter 2012, page 112.*

***New Faces***



Nancy Koester is actually not totally new. She has been working in the tasting room and helping out with events for over 3 years! She is now helping part time in the office with administrative tasks and the many facets of winery business. If you call Nancy may be the one you first speak with on the phone.

Meg Tipton comes to us from the Finger Lakes Community College Viticulture and Enology program. She started at our 2011 harvest and is now our part time oenologist and cellar master. She has strong marketing background and is very interested in learning the winemaking trade.



Please say hello to Meg and Nancy on your next visit. We're so glad to have them!

**Interested in learning more about Finger Lakes Riesling? Attend the first ever Wine Symposium of the Finger Lakes/ Riesling AVA Challenge on Saturday, March 23.** Featuring Walter Sheib, a former White House Executive Chef, prominent regional sommeliers, a Finger Lakes Riesling wine judging, and a gourmet luncheon this should be an interesting and educational day. More information can be found at [winesymposiumfingerlakes.com](http://winesymposiumfingerlakes.com).