

Keuka Spring Vineyards

Winter
2014

News from the vineyard & winery



UPCOMING EVENTS

- *Viva Italia, KLWT, April 5-6*
- *Keuka in Bloom, KLWT May 3-4*
- *Spring Vintage Preview May 17 (KSV)*
- *A Gewurztraminer Event June 7 (KSV)*
- *Picnic Walks, 3rd Thursdays, April-October*
- *Summer Series, Music & Wine, Food & Wine, all coming up-stay tuned for details!*

In the Vineyard

Are you ready for some warmer weather? The important question for us, is are the grapevines ready for warmer weather? Indeed the big "news" at the moment is the mighty winter many of us experienced this year. For the grapevines, it's the amount of cold weather and temperatures we've had this year that make a difference.

Fortunately grapevines, like many woody perennials, harden off. That is, they acclimate to the cold weather. Energy is stored in their roots in the warmer underground, and the above ground parts are in deep dormancy. This cold hardiness depends on variety and exact conditions, but it's part of what makes your local apples tart and flavorful and our lilacs bloom so lovely. It helps the grapevines survive. So extreme or sudden changes in tempera-

ture can actually be more dangerous than a sustained long cold period.

But, because it's been sooo cold this winter, vineyards across the Finger Lakes have been keeping an eye on their vines. Some damage has been reported toward the north end of the lakes, but not much on the southern ends. Last week we collected bud samples from across our vineyard and carefully examined them for damage. We usually assume 15% damaged buds on average each year. After our sampling, we found no damage in Vignoles & Seyval Blanc; 18% damage in Cabernet Franc; 23% in Lemberger; 28% in Chardonnay; and 50% in Riesling. Most of our Riesling grapes are sourced elsewhere in the region, so we are not worried about those. In general, we feel ok about our crop. We did lose almost all

the buds on the new Gewürztraminer plantings. Since those are in their 2nd and 3rd years, we are still not expecting much yet in the way of yield from those plantings. We do know that our current supply of Gewürztraminer and Merlot grapes may be affected by the damage.

How will we work with this year's weather conditions? We will leave extra buds and prune fewer off. Pruning is scheduled to begin soon—during the end of February and beginning of March, which is typically when we prune.

We look forward to sharing the developments of this year's season with you! Every year is different.



About the Wines: 2012 Gewürztraminer & 2011 Merlot

You can proudly say when you drink this 2012 Gewürztraminer that you are drinking the current Best New York State Gewürztraminer! Not only did it gain this accolade and a Gold Medal at the most recent New York Wine & Food Classic (where we also won the Governor's Cup for the 2012 Riesling), it also garnered Gold Medals from Tasters Guild International and the Los Angeles International Wine Competition, where it also earned a Best of Class and 90 point score.

Why not try this off-dry (medium dry), wine with pierogies and caramelized onions, your homemade (or take out) stir fry, your favorite seafood dish, or balsamic or soy-glazed chicken? We love to hear about your go to or newly discovered food and wine pairings. It seems like the possibilities are endless!

The 2011 Merlot...has also earned a Gold Medal, at the

Great Lakes Great Wine Competition. Gold Medals and above are not *super* easy to come by for Finger Lakes red wines, so when we earn one we get a little extra excited and put a little weight on that award. Dry, smooth, soft, and mellow, with black plum character, enjoy the 2011 Merlot with your some classic cold weather dishes: Beef Burgundy, roasted tomato pasta, or roast duck.



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Basil Strata

This recipe is from the kitchen of Chef Steve Owens of Classic Café fame, who has been preparing food for our Keuka Lake Wine Trail events. Need a good brunch dish? Here's your solution. Grab a bottle of Dry Rosé or Riesling to go with, and you're all set.

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| 2 cups milk | 1 lb. shredded cheese |
| 1/2 cup Keuka Spring Chardonnay or Riesling | (Cheddar, Colby Jack, Mascarpone, Monterey Jack, or Swiss-whatever you like best) |
| 1 lb. of deli ham sliced thin | 6 beaten eggs |
| 1 1 lb. bag of fresh spinach | 3/4 cup heavy cream |
| 6 thinly sliced tomatoes | Loaf of sliced bread |
| 1/2 cup basil pesto | |

Plan on assembling this the night before you are going to cook and serve it.

Place the milk and wine in a bowl. Take 1 piece of bread at a time, place it in the milk mixture, and squeeze out extra milk. Put the bread in a 9 by 10 pan. After one layer of bread place slices of ham on top, then a layer of spinach, then a layer of cheese, then pesto, then tomatoes. Repeat with another layer of bread up to 2 or 3 layers.

Pour the beaten eggs over the top and cover the pan, and place it in the refrigerator overnight.

Preheat the oven to 350°. Pour the heavy cream over the dish and put in the oven. The dish will puff. Bake until knife inserted in center comes out clean. You can serve it hot or let it cool and cut into small pieces. *Bon appétit!*

Dry Rosé Released

The 2013 Dry Rosé is our first release of the new year. Have you tried it yet? This year we produced *slightly* more than last year...but that still doesn't mean it will last long! Perfect with cream and goat cheeses, grilled scallops, risotto,... it makes a perfect summer wine. It's salmon-colored, refined and elegant, with an early summer fruit (strawberry, yellow raspberry) character in the nose and body and a crisp, dry finish. It also bears the Wiltberger Vineyard name—it is (and has been) an estate field blend. This year we are participating in the Finger Lakes Discover Dry Rose campaign—look for our wine.

Also, we have just decided to make a trial batch of ice wine with this cold winter's grapes! We will be using local Cabernet Franc grapes. We'll keep you posted as this develops.



Around the winery

In other wine news, and speaking of Gold Medals for red wines, we were pleased to learn that the 2012 Epic Reserve earned a Gold Medal in the Florida State Fair Competition along with the Clara's Red. We also did well again this year at the San Francisco Chronicle Wine Competition, earning Best of Classes and Double Gold Medals for the 2012 Vignoles and the 2012 Après Dessert Vignoles, and Gold medals for Celebrate, 2012 Humphreys Riesling, and 2012 Riesling.



Picnic Walks

Do you love the scenery here at the winery? Like to get exercise? Want to ask a few questions or learn a little more about the vineyard, the grapes, the wine? New this year, Jeanne is going to offer picnic walks on the 3rd Thursday of each month from April to October. The walks will run from 11 am to 1 pm and for \$25, include a vineyard walk, picnic lunch, and a glass of wine. Reservations must be made in advance. We can accommodate groups from 6



to 20 people. (We need a minimum of 6 to run the event). Come on your own and go along with others, or get a group together! Come throughout the season to learn more about the vineyard and enjoy the views and wine year round, as we do!