

Keuka Spring Vineyards

Winter
2015

News from the vineyard & winery



UPCOMING EVENTS

A Taste for Tapas, (KLWT)
March 21 & 22

Keuka in Bloom, (KLWT)
May 2 & 3

Spring Vintage Preview,
May 16

I've Gone Gewurz!,
June 5 & 6

BBQ at the Wineries,
(KLWT) June 13 & 14,
June 27 & 28

Shrimp & Chardonnay,
July 17 & 18

Merlot & Mignon,
August 7 & 8

Music & Wine Series,
Sundays in August tbd

In the Vineyard



Well, since the holidays, if you've been in the area, you know it's been Cold. Temperatures in the area have reached negative Fahrenheit degree ranges, with temperature being tracked at -10° on Keuka Lake. Fortunately, our vineyards tend to stay slightly warmer than that area. The afternoon sun does extend to much of the vineyard, bringing up temperatures slightly. Nevertheless, a few mornings provided photos of ice-covered grapevines,

spreading Elsa's "Frozen" curse across the land again this year. (Shall we blame the cold weather on Disney?) How does this affect the grapevines? We don't know yet, but when pruning starts in March, we will do bud counts to see if there has been damage. There hasn't been as much discussion of damage as last year, so we are hoping again for the best. This will also affect whether we have our first crop of Gewürztraminer from the vines we planted a few years ago. Does the 18 inches of snow we have protect the vines? Not too much—just at the base or graft union and the roots. This branch of Keuka Lake is again frozen solid, with

about one and a half feet of snow piled on top that. The lake has been full of ice fishing and other winter activities—apart from the beauty of winter there's also been lots going on. How about some fresh lake trout or perch with your Pre-Emption Gewürztraminer?



About the Wines

2014 Dry Rosé

Just bottled and released a few weeks ago, you are among the first to try this wine! The Lemberger and Cabernet Franc estate grapes that were used to make this wine were harvested and fermented together—a "field blend." The wine is actually 14% barrel fermented, which lends richness. Enjoy it with salmon, pizza, and smooth cheeses.



2013 Merlot

The Merlot grapes from this vintage are 100% from the Pre-Emption Vineyard. In order to maximize the fruit expression of a delicate vintage, we did not use any oak. Enjoy it by the fireplace as we brave the rest of this freezing cold winter! Dry, soft, and mellow, with black cherry and plum tones, try this with a bubbling hot homemade marinara sauce, juicy steak, or hearty stew.





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Baked Salmon with White Wine Dill Sauce

For the white wine, I used our Pre-Emption Vineyard Gewürztraminer, which tasted great in the recipe. You could also use our Chardonnay or one of our Rieslings, or Crooked Lake White.

4-5 oz. Salmon fillets (no bones)	2 Tbsp. butter
Plain or lemon Seneca Salt & fresh black pepper	2 cloves garlic
1 lemon, sliced	1/4 cup white wine
	1 tsp. dried dill

Preheat the oven to 450°. Line a baking sheet with aluminum foil and spray with non-stick cooking spray. Place salmon fillets on the baking sheet and sprinkle them with the salt and pepper. Place 2 lemon slices on top of each fillet. Bake for 10 minutes. Remove and tent with aluminum foil for 10 more minutes. While salmon is baking, melt butter in a skillet over medium heat. Add garlic and cook 30 seconds, then add wine. Cook until sauce reduces by 1/3. Stir in dill and remove from heat. Remove the lemon slices from the salmon and discard. Transfer to a serving platter and spoon sauce over the top. Perfect with Keuka Spring 2013 Riesling or 2014 Dry Rosé!

(Recipe adapted from lifesambrosia.com)

2013 Pre-Emption Gewürztraminer



From a steep limestone vineyard on the west side of Seneca Lake, close to Geneva, come the grapes for this wine. A cooler summer with a warm, dry fall characterized 2013, good growing conditions for Gewürztraminer. The grapes were very ripe when harvested, a later harvest than previous years allowed these Gewürztraminer grapes to really develop their flavor. This wine has lots of awards, including a Gold Medal from the New York Wine & Food Classic, and has been reviewed in both Wine Enthusiast (86 pts.) and Wine Spectator (87 pts.). Enjoy a long, smooth finish, with an aroma of sweet floral blossom, white peach, and honeydew melon. Why not cook up a quiche or savory tart to enjoy with this wine? Also try crab cakes, curry, and chicken and turkey dishes. Oh, and don't forget to pair it with that fresh Keuka ice-fished perch!

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This time of year we get a lot of questions. "What do you do up there in the winter?" The answer is "lots." We are busy planning the year (we are confident that once again warm weather *will* come!) We also catch up on organizational tasks. There are ongoing marketing, compliance, maintenance, and, of course, winemaking tasks to be done! Remember, with the exception of the Dry Rosé, all of the 2014 vintage is sitting in our tanks and barrels. We will be bottling the 2014 Vignoles next, and then this spring the aromatic white wines.

In between work tasks and keeping our long, steep driveway clear for guests, we try to have a little wine-related (or snow-related) fun. This month, August was featured as a "spintner" at The Red Dove

Around the winery

Tavern in Geneva. Once a month, a different Finger Lakes winemaker is the DJ at this tasty local venue. He also made an appearance at a the Literacy Volunteers of Ontario-Yates (LVOY) annual spelling bee on behalf of Keuka Spring Vineyards, on the all winemaker team featuring Peter Bell of Fox Run and Pete Becraft of Anthony Road. Surprisingly, they came in second place even though they weren't sure they could spell "Riesling." This was a fun way to support the LVOY.

Here's to spring!

