

# Keuka Spring Vineyards

Early  
Summer 2010

## News from the vineyard & winery



### UPCOMING EVENTS in 2010

- Taste in the Vineyard!  
Saturday, June 19
- Shrimp & Chardonnay,  
Saturday, July 15
- Merlot & Mignon, Satur-  
day, August 7
- 25th Anniversary Party,  
Sunday, August 15
- Music & Wine: Kick Back  
with Us, August 28 &  
Sept 11
- Red Wine & Chocolate,  
Saturday, September 25
- Holiday Barrel Tasting,  
December 4 & 5
- Plus all Keuka Lake Wine  
Trail events

## Spring in Sum

*Vineyard update*  
Well, we've had an inter-  
esting growing season to  
say the least! Spring was a  
mix of sun, clouds, hot, and  
cold. High temperatures in  
April brought the grapes  
about 3 weeks ahead of  
schedule. Thanks to our  
proximity to the lake, we  
avoided a mid-May frost.  
We even had a late snow-  
fall this year in April which  
did not affect the grapes.  
Right now the clusters are  
set on the vines, and the  
vines are getting quite vig-  
orous in their growth. We  
are just finishing up tying,  
training, cluster thinning  
and suckering.

*Competition Highlights*  
We're off to a great start in

2010. In addition to our  
2008 Gewurztraminer win-  
ning Best American White  
Wine in San Francisco at  
the beginning of the year,  
we've already received 4  
Double Gold medals. Vi-  
gnoles Dessert Wine 2008,  
which we are now pouring,  
brought home a Double  
Gold from the Florida State  
Fair and Great Lakes Inter-  
national. Both the 2008  
and 2009 vintages of Semi  
Sweet Riesling earned Dou-  
ble Gold Medals in Tasters  
Guild and Great Lakes.  
Gold Medals have been  
awarded this year to our  
Riesling, Vignoles, Semi  
Sweet Riesling, Merlot, and  
Crooked Lake White. Also,  
our 2008 Pinot Noir was  
given 87 points in Wine

Spectator, quoted as  
"showing more depth and  
polish than most Finger  
Lakes Pinots." To find out  
the rest of our awards this  
year, check our web site.

*New Releases*  
Riesling 2009 is out! We  
just released this and it's  
going fast...  
Gewurztraminer 2009 as of  
Friday, June 11

*Come have a glass of wine  
on the patio this summer!*



## What's New This Anniversary Season

### *A Taste of the vineyard*

We still have spots for a Taste of the Vine-  
yard Saturday, June 19. We will be giving  
vineyard tours at 11 am, 1 pm, and 3 pm,  
talking about our grape growing practices,  
and enjoying some wine and cheese tasting  
while we savor the view. The fee is \$20, but  
\$15 for case and wine club members. Call  
us to reserve your spot 315-536-3147.



### *Anniversary Party*

In honor of our 25th year, we are  
hosting an anniversary party in Au-  
gust! We would love for you to come.  
The date is August 15 in the after-  
noon. We will have live music, a pig  
roast, and games such as bocce  
available to enjoy. Tickets are \$25,  
\$20 for wine and case club mem-  
bers, and include the pig roast, a  
glass of wine, and a take home anni-  
versary glass. Come and celebrate  
with us!

### *Music & Wine Events*

Also this year we will host the band

Kickin' Back for two Saturdays in the  
summer, just to enjoy, on August 28  
and September 11. Free, come and  
enjoy!

### *Festivals*

Do you ever attend wine festivals?  
Here's where we'll be this year;  
*Clayton Festival, June 18-20*  
*Finger Lakes Wine Festival, Watkins  
Glen, July 16-18*  
*Hudson Valley Wine Festival, Rhine-  
beck, September 11 & 12*  
Also, keep an eye out for tastings we  
may do at a liquor store in your area.



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www.KeukaSpringWinery.com

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### Clams in White Wine Sauce with Fresh Basil

*Why not enjoy some clams with company or just at home as a treat? Summer clam bakes were a tradition of Native Americans in New England. This recipe is simple yet delicious. No need to dig a pit for the bake! Use Keuka Spring Riesling or Chardonnay as the white wine.*

- 2 tablespoons peanut oil
- 8 cloves garlic, thinly slivered
- 8 scallions, cut into inch lengths, then lengthwise in half
- 1 cup white wine mixed with 1 cup water
- 3 pounds small littleneck clams, well washed and drained
- 1 cup fresh basil leaves, cut into thin strips
- 2 tablespoons fish sauce
- 4 or more ounces angel hair pasta

Bring 12 to 16 cups water to a boil in a large pot and cook pasta until done (2 to 3 minutes). Drain immediately and rinse. Heat the oil in a heavy large pot until hot but not smoking. Add the garlic and scallions. Stir for about 15 seconds. Stand back, add the wine and water, cover, and bring to a boil. Add the clams, cover, and return the liquid to a boil. Immediately reduce the heat to medium and cook until the clams have just opened, about 7 to 8 minutes. Add the basil and stir. Cover and cook for 30 to 45 seconds. Add the fish sauce and stir. Divide the noodles into 4 to 6 serving bowls, add the clams, and pour the broth over. Serve immediately with Keuka Spring Riesling. (Adapted from the Joy of Cooking 1997 Edition)



*Our Spring in the Finger Lakes:  
April flowers brought a May mix which has led to  
June showers...*

### About the Wines: Riesling 2009 & Pinot Noir 2008

We have just released our 2009 Riesling and it's been very popular. This is our off-dry Riesling. We made 421 cases of this wine, slightly more than last year. (Probably a good thing since we were just sold out of 2008 Riesling for a few months.). We have just recently released this Riesling, and thus not entered it extensively in competition. Enjoy tastes of passion fruit, lemon, pineapple, and grapefruit with a Granny Smith apple finish.

Pair this with the clam recipe above, cheddar, Port Salut, or Gruyère cheese, spring vegetables and soups (creamy ones are great with Riesling), Caesar salad, smoked salmon, grilled or roasted chicken, Chinese take-out...the possibilities are endless! The next time

you are in the tasting room please let us know your favorite food pairing with our Riesling!

We were excited to hear that our 2008 Pinot Noir, now available in the tasting room, received a score of 87 in Wine Spectator. It is described by the magazine as, "juicy and fresh, with ripe red and black cherry fruit layered with subtle spice notes." We like the dry cherry and strawberry character, with light tannins and subtle French oak. This wine was macerated for 4 days with dry ice to bring the temperature down before fermentation, in order to extract maximal color and flavor from the skins. We only produced 150 cases of this vintage so enjoy it while you can.

As you know, Pinot Noir, the charming

but delicate Burgundy wine, is know to be high in resveratrol (10x higher than Merlot and Syrah), a significant anti-aging compound that boosts memory, reduces heart disease, and has anti-carcinogenic properties. So enjoy your health!

You may be familiar with Oregon Pinot Noirs. We have some climate similarities here in New York: cool & damp weather. Indeed we have been making excellent Pinot Noir in the Finger Lakes for many years.

Enjoy our 2008 Pinot Noir with shish-kebabs tonight on the grill, or grilled steak, marinated roasted pork loin, blue, fresh mozzarella, or edam cheese, or Caprese salad (with fresh mozzarella, basil, and tomatoes). Cheers to summer!