

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 interesting 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 snowfall 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 vigorous 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 winning Best American White Wine in San Francisco at the beginning of the year, we've already received 4 Double Gold medals. Vignoles Dessert Wine 2008, which we are now pouring, brought home a Double Gold from the Florida State Fair and Great Lakes International. Both the 2008 and 2009 vintages of Semi Sweet Riesling earned Double 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 Vineyard 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 August! We would love for you to come. The date is August 15 in the afternoon. 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 members, and include the pig roast, a glass of wine, and a take home anniversary 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, Rhinebeck, September 11 & 12 Also, keep an eye out for tastings we may do at a liquor store in your area.



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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!