

Keuka Spring Vineyards

Early
Summer
2013

News from the vineyard & winery



UPCOMING EVENTS

Keuka Lake Wine Trail

- *BBQ at the Wineries, June 8-9 & 22-23*
- *Harvest Celebration of Food & Wine, September 14 & 15*

Keuka Spring Events

- *Music & Wine Series: Agonal Rhythm, July 28; The Distilled, August 18; Kickin' Back August 31; The Galtee Mtn. Boys, September 8*
- *Summer Series: Shrimp & Chardonnay-July 6 & Merlot & Mignon-August 3*
- *Food & Wine Pairing Series: Vanillen Dairy, June 29; Monk's Artisan Foods July 20*

Spring is an active time for gardeners and farmers, and we thought you might be interested in what we do in the vineyard this time of year.

First, we finished planting Gewürztraminer in May. You will see it at the bottom of the vineyards by the road, and at the very top.



Gewürztraminer vines ready to be planted

We put blue grow tubes on both the vines planted this year and last year. These protect the young vines from deer, and create a greenhouse effect to speed their establishment in the ground.

In the Vineyard



Gewürztraminer planted last year in its second year of growth.

We pounded posts for the 1-yr. old vines and fertilized.

The older vines were pruned in mid-march. Number of buds left and cane shape depends on the trellis system used for each variety.

We also did trellis work in the old vines, which involves, post-pounding and repairing & tightening wires.

At the end of March, we tied the vines. This also can be done in April or May. By tying canes to the wires, we de-

velop shape of vine for the season. We controlled weeds in between the rows and mowed, and sprayed for rot & mildew.

Len estimates that we are about 2 weeks ahead of schedule in terms of growing.

In the spring, we all notice that each flowering tree or plant has its time.

The grapes also have their time to flower, which is just happening. Wild vines tend to be slightly ahead of the viniferas and hybrids we have planted. Have you had the chance to see the development of the vines over the spring? It's worth a look!



Grapes this spring just before flowering

About the Wines: Dry Rosé & Pre Emption Gewürztraminer

Our new Dry Rosé has been flying off the shelves. We made 83 cases and have about half of that left. The Dry Rosé is perfect this time of year—spring and summer. It goes well with picnic foods, spring salads, pizzas, poultry and fish dishes, and summer lunches. And it's completely dry. It's comprised of 90% estate grapes—a field blend of Cabernet Franc, Lemberger, and Merlot. We like this traditional wine from France, but we love it from the Finger Lakes! Let

us know what aromas you pick up: ripe strawberry, watermelon, peach...



The fruit for the Pre-Emption Gewürztraminer comes from an east-facing vineyard that

overlooks Seneca Lake. The site is well-drained, receives morning sun, and has strong, consistent winds. The wine was fermented extremely cold, winemaking intervention was kept to a minimum, and fermentation was stopped to keep alcohol low. No blending was done and the wine was bottled soon after the harvest season to preserve its freshness.

Enjoy the aromatics of this

wine in layers, beginning with a floral burst and revealing classic Gewürztraminer lychee and tangerine on the long finish.

What is your favorite food pairing with Gewürztraminer? With the Pre-Emption Gewürztraminer, we like quiche, chicken satay, curry dishes, and crab cakes. How about curry chicken salad on a croissant with a glass of the Pre-Emption? Enjoy!



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The first picnickers of 2013!

Rhine Cruise



Holly Howell of the Rochester Democrat and Chronicle, and Susan Murphy of AMA Waterways stopped by this spring to select our wines for the AMA Waterways "The Enchanting Rhine" cruise, November 15-22, which will feature Finger Lakes wine and German wines. Some tough decisions were made! To learn more about the cruise visit the links page on our web site or pick up a flyer in the tasting room.



Monk's Artisan goodies in the tasting room!

Food & Wine Pairing Series

Did you get the chance to sample Muranda cheese from Tom Murray over Memorial Day weekend? Here's your next chance to enjoy the series—on June 29, we are looking forward to hosting Sarah VanOrden of the new Vanillen Dairy. It's a must to come and sample their creamy soft cheese with some of our white wines! We also will be hosting Monk's Artisan Foods on July 20. You've got to try their biscotti—the rosemary pecan is perfect with Cabernet Franc and their orange cranberry is great with our Vignoles Dessert Wine!

We have an extensive list of local cheeses that we carry, from multiple Yancey Fancy varieties, Shtayburne cheddar and goudas; Muranda cheeses including their Gouda, Blue, new Scallion Onion, and Bel Cielo (Asiago-style), Baby Swiss, Jake's Smoked Gouda, Vanillen Dairy, Adams Reserve, and Lively Run Chevre. Pair those with some crackers or biscotti, chocolate, local fruit or vegetables, and wine, and you've got a perfect picnic at the winery! A great way to spend an afternoon with your summer guests.

Green Bean, Red Pepper, and Potato Salad

A recipe from the Dinosaur Bar B Que. We substituted green beans for asparagus. This is a must for your next gathering and potluck! We are serving it at Barbecue at the Wineries with marinated (Creole Honey Mustard Sauce) grilled chicken. Enjoy with any glass of Keuka Spring wine, especially a white.

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| 1 lb. new red potatoes | 1 1/2 Tbsp brown sugar |
| 1 lb. fresh green beans | 3/4 tsp kosher salt |
| 1/2 large red bell pepper, seeded | 1/4 tsp black pepper |
| 1/2 cup slivered red onion | 1 clove garlic, finely minced |
| 5 Tbsp spicy brown mustard | 6 Tbsp. olive oil |
| 6 Tbsp. Balsamic vinegar | Tabasco sauce |

Scrub the potatoes clean and boil, covered, in salted water until tender. Cut the potatoes into 3/4 inch cubes, unpeeled. Cook the green beans until crisp-tender in salted water. Drain and blanch in ice water. Slice the green beans into 1 1/2 inch pieces and add to the potatoes. Cut the peppers into sticks about the same width and length as the green beans. Put the vegetables in a bowl and add the red onion. Mix the mustard, vinegar, brown sugar, salt, pepper, and garlic in a small bowl. Drizzle the oil into the bowl while whisking constantly to emulsify the dressing. Add a couple dashes of Tabasco to your liking. Pour the dressing onto the vegetables and stir. Serves 5 to 6. *Recipe adapted from Dinosaur Bar B Que Cookbook, Stage & Radke, 2009.*

Highlights from the Spring Vintage Preview in May



Touring the winery with winemaker August Deimel

Joyce, Aaron, and Beth enjoying the tasting!



Meg, who did the preview tasting, now assistant winemaker, just graduated from FLCC's Viticulture & Enology program with honors!



Some of the local cheese