

Keuka Spring Vineyards

Early
Summer
2014

News from the vineyard & winery



UPCOMING EVENTS

- *I've Gone Gewürz!*
June 6 & 7
- *BBQ at the Wineries,*
Keuka Lake Wine Trail,
June 21 & 22,
June 28 & 29
- *Shrimp & Chardonnay*
July 18 & 19
- *Merlot & Mignon*
August 1 & 2
- *Music & Wine Series*
August 10, 16, 24, 31,
& September 7
- *Wine Club Harvest Pot-*
luck, September 20
- *Harvest Event*
Keuka Lake Wine Trail,
September 13 & 14

A sudden flush of green took over the landscape about two weeks ago. Buds broke mid-May, and now flowerets of grapes are out, soon to blossom. Small leaves have grown and the vineyard is a bright green. Trees in the hedgerow bloomed very quickly if at all and now are fully leafed out.



Seyval Blanc grapes close to flowering, May 29 2014

In the Vineyard



High lake levels accompanied the flooding in Penn Yan this spring.

The big news this Spring was the flash flooding in Penn Yan. We were lucky to escape with a little erosion in the vineyard, a power outage, and a day without internet and phone service. Quite a few businesses and individuals suffered a lot of property damage, including our local ARC. We have been collecting

donations for flood relief which we will match. If you'd like to give something please let us know.

Along with a high lake level and the flooding, we've experienced a fairly wet spring. We will have to work with the humidity and moisture as the grapes set, and are hoping for a good warm, dry spell to dry everything out before harvest.



About the Wines: 2013 Dry Rose & 2012 Lemberger

Made from estate "Wiltberger Vineyard" Lemberger and Cabernet Franc grapes this year, the 2013 Dry Rosé is the perfect summer wine. It was the first of the 2013 vintage to be put in the bottle, which is always exciting! We made slightly more of this wine this year than last year, as last year's first time vintage was sold out

by mid-summer. We have been taking part in the Finger Lakes "Discover Dry Rose" campaign. There are a many people who feel that this type of wine is extremely well-suited for the Finger Lakes climate.

Enjoy the Dry Rose with smooth chèvre (goat cheese), such as local

Lively Run. It's also great with grilled salmon, homemade margherita pizza (pizza with tomatoes, basil, and fresh mozzarella), and the tortellini salad recipe on the back of this newsletter.

The 2012 Lemberger, another estate wine, has earned a Gold Medal in Tasters Guild

International this year! If you know your Finger Lakes wines, Gold Medals are not that easy to come by for red wines. This year on the red wine list our 2012 Epic Reserve has also earned a Gold medal.

We love the smooth, dry berry character of this year's Lemberger. Enjoy it with burgers on the grill, pork tenderloin, and pasta dishes.



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Around the winery

Wine Club Improvements

You may have heard us discussing upcoming updates to the wine club. We'll be in more communication about this. Mark your calendar and stay tuned for more info on this year's wine club party September 20.

Just in from California!

Gold Medals: 2013 Riesling (91 pts.), Humphreys Riesling (96 pts.), & Vignoles (90 pts.) from both Riverside International and Los Angeles International Wine Competitions, plus a Chairman's Award,

or Unanimous Gold Medal for 2013 Vignoles. We were thrilled to hear that our Humphreys Riesling took the highest score of any NY Riesling in the Los Angeles Competition. There were about 70 Rieslings entered, from Germany, California, Washington, Oregon, Australia, and Michigan, and of course, New York. There are over 3000 wines entered in this competition from all over the world.

The Riverside Competition had 44 professional judges evaluating 1900 wines also from around the world.

Tortellini Salad

Served at our Keuka in Bloom event, this tortellini salad makes the perfect side for your summer picnics and gatherings and is sure to be a crowd pleaser. Or just enjoy a little bit as a light lunch or dinner with a glass of Dry Rosé!

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| 1 lb. frozen cheese tortellini | 4 oz. sliced black olives |
| 1/4 cup grated Parmesan cheese | 1 cup Italian dressing |
| 1/2 cup diced ham | 2 Tbsp. chopped fresh parsley or chives, or both |
| 1/4 cup chopped fresh red pepper | 1/4 cup fresh broccoli florets |
| 1/4 cup chopped fresh yellow pepper | |

Cook tortellini 5 to 7 minutes or until tender (per package instructions). Chill. Pour 1/3 cup Italian dressing over tortellini, thoroughly mixing. Repeat. Add and thoroughly mix remaining ingredients and adjust portions to taste.



Music & Wine Series

We will have food, wine, music, and a beautiful environment. If you bring warm weather we are all set! Music is free of charge, with lunch available. Here is the schedule this summer:

- August 10:** *Distilled* food: *Global Taco*
- August 16:** *Kickin' Back* food: *Global Taco*
- August 24:** *Agonal Rhythm* food: *Around the Corner Catering*
- August 31:** *The Favorite Song Project* food: *Blue Heron Acres*
- September 7:** *The Galtee Mountain Boys* food: *Blue Heron Acres*



Picnic time

We have lots of picnic goodies in to snack on when you are here. Chocolate, cheese, crackers, sauces, sausage, salts, coffee, and more. Our latest additions include spreadable Nettle Meadow cheese, Beer Flat Crackers, & Rubbing Salts-check out our Merlot salt for your next meal!