

Keuka Spring Vineyards

Early
Summer
2015

News from the vineyard & winery



UPCOMING EVENTS

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

**Milliner's Southern Smoke
BBQ Visit, July 4**

Shrimp & Chardonnay,
July 17 & 18

Merlot & Mignon,
August 7 & 8

Music & Wine Series,
August 2, 9, 16, 23, 29, &
September 13. Featuring
local bands and food
trucks

**Keuka Spring Vista Wine
Club Harvest Pot Luck
Party August 28**

**Harvest Celebration of
Food & Wine (KLWT),**
September 19 & 20

In the Vineyard & Around the Winery

If you're a grower, gardener, farmer, or even just resident of the wider area, you know that the growing season got off to a jump start after the cold winter. After about two weeks of flowers and bloom, the countryside greened over, and by Memorial Day weekend we were all in the mood for summer.

At this stage the grapes are about two weeks from bloom. From bloom, the vines will set fruit within a week depending on variety, and start to form berries. The berries will then develop over the season to accumulate sugars, water, and flavor compounds and become grapes.

In the vineyard, we did

start off behind schedule due to the cold, but with the warm weather in May, are catching up to a normal season. We did have some winter damage, mainly in the Cabernet Franc and Lemberger. Also this season we have begun to re-plant Riesling in place of our Seyval Blanc grapes.

August has been working on developing the "R&D" series wine labels and a few new R&D wines. Look for them this season!

As the season in the vineyard is heating up, so is the activity around the winery! We've already begun our event season, and there are plenty of festivals and events coming up this season. Here are some of the

highlights.

We will be hosting a visiting Food Truck for each of our Music & Wine series events this year! Vendors include FLX Winery, Milliner's Southern Smoke BBQ, and Global Taco. Make sure you check out the band schedule in the tasting room or online. Remember, the events are free of charge! Look for a special offer for case and wine club members on these days, and bring your company up for the afternoon!

We are planning the pot luck dinner this year for Friday, August 28. We decided to move the date up based on weather. More information and an invitation to follow, so please

About the Wines

2014 Vignoles

Newly released, the 2014 Vignoles is already racking up accolades! For the second year in a row, it has won a Chairman's Award, or unanimous Gold Medal at the Riverside International Competition and also has a Gold Medal and 90 points from Los Angeles International wine competition. Included with your package is a "spec sheet" with more information, tasting notes, and food pairings for this wine.



2013 Lemberger

We thought the Lemberger would be perfect for summer! Enjoy it with grilled vegetables, pork, steaks, or with pasta made with fresh tomatoes. Smooth, with black cherry and pomegranate character, this vintage has earned Silver and Bronze Medals in competition. The grapes are grown at the very base of our vineyard (this is an estate wine), and the vines tend to be prolific in their growth.





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Family...Commitment...Excellence



2014 Dynamite Vineyard Gewürztraminer

Just out, we are confident you will find this wine dynamite! The name comes from a vineyard on Seneca Lake that was so rocky that it needed to be cleared with dynamite. Part barrel-fermented, you'll find this Gewürztraminer dry (0% residual sugar) with delicate fruit. We made 134 cases of it. It just brought in a Gold Medal and 90 point rating at the Los Angeles International Wine Competition. Enjoy this wine on your patio this summer, with grilled shrimp kebabs, or a creamy cheese dip. (Just a few ideas to get you started!)



The QwikSolar Solar Farm in Geneva

mark your calendars and save the date! You are among the few visitors who can enjoy the winery patio in the evening at this event.

We are in the midst of the wine education series. There are two left. Make sure you call us to reserve your spot at these tastings.

We will be at the Great New York State Festival of Food & Wine in Clayton June 13 & 14, at the Finger Lakes Wine Festival in Watkins Glen in July, and at the Hudson Valley Wine & Food Festival September 12 & 13.

We have invested in solar power! By late summer, we will be phasing over to using energy generated by QwikSolar's solar farm in Geneva. We hope at some point to have a some demonstration panels to showcase our investment.

Asparagus Fettucine with Lemon and Pepper

If you like, serve this alongside the salmon with dill sauce from the last newsletter. Enjoy the season's best asparagus and this dish with one of our medium dry to medium sweet white wines such as Riesling or Vignoles.

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| 5 Tbs. Olive oil | 1/4 tsp. freshly ground black pepper |
| 5 cloves garlic | 8 oz. fettucine |
| 2 lb. asparagus, trimmed and sliced diagonally into 1 in. lengths | 1 Tbs. grated lemon zest |
| Seneca Lemon Salt to taste | 1/4 cup grated parmesan or asiago cheese |

Heat 2 Tbs oil in skillet over medium heat. Add garlic and sauté 2 minutes or until golden. Stir in asparagus and season with salt. Sauté 2 minutes, then cover skillet, and cook 5 minutes, or until asparagus is bright green and just tender. Transfer half of asparagus to plate, and set aside. Cook remaining asparagus 1 minute more, then transfer to bowl of food processor. Add lemon juice, pepper, and remaining 3 Tbs. oil, and blend until sauce is smooth. Cook pasta. Drain, reserving 1/4 cup cooking water. Return pasta to pot and toss with asparagus sauce, reserved cooking water, and lemon zest. Stir in reserved asparagus, cheese, and season with salt and pepper.

Recipe adapted from *Vegetarian Times*, April/May 2015, pg. 38

In the Vineyard & Around the Winery (continued from front)

This year our staff has adopted flowering barrels to plant and care for. Please look at them and decide which one you think is the most well done!



Come & vote for your favorite flowering barrel!

Have you met Cathlynn Ponsetti? She has been working in the tasting room since last fall and is around on weekends and holidays when she's not busy teaching.

Also Laura Bartram will be working as a winemaking intern this summer. She is recent St. John's College graduate. Rachel Hadley will be joining us this summer as assistant winemaker as Tia DeMartino moves on. Happy Summer!