

Keuka Spring Vineyards

Break of
Spring 2010

News from the vineyard & winery



UPCOMING EVENTS in 2010

- Taste in the Vineyard!
Saturday, June 18
- Shrimp & Chardonnay,
Saturday, July 15
- Merlot & Mignon, Satur-
day, August 7
- 25th Anniversary Party,
Sunday, August 15
- Red Wine & Chocolate,
Saturday, September 25
- Holiday Barrel Tasting,
December 4 & 5
- Plus all Keuka Lake Wine
Trail events
- For more information,
check www.KeukaSpringWinery.com

Celebrating our 25th Anniversary this year!

We are excited to celebrate our 25th Anniversary this year!

Did you know that we planted the first vines with help from Len's sisters in 1981? Our first vintage was in 1985. It's starting to seem like a long time ago!

Original plantings included Chardonnay, Riesling, Vignoles, and Seyval Blanc, and later Lemberger and



Cabernet Franc were added. The new tasting room was opened in 2004. Len and Judy Wiltberger are still the owners, with son Mark working as winemaker and daughter Jeanne working in promotion. The Wiltbergers have two other sons, Tom and Joe, who assist at times with the business and four

grandchildren.

We invite you to come and celebrate 25 years with us. We're planning a party on August 15 to celebrate, with food, music, games, and of course, great wine! Mark your calendars-we hope you can join us! Look for more special promotion and events this year as we celebrate!



2008 Gewürztraminer Takes Top Honors in San Francisco

As you may know, 2008 Keuka Spring Gewürztraminer (included in last summer's shipment as a new release), earned a Double Gold medal and Best in Class award (along with Celebrate) at the New York State Wine Classic Competition last summer.

This winter we found out more good news. In our first time entering the San Francisco Chronicle Competition, the largest competition of American wines in the world, where 4913 wines were judged by 63 wine experts, the 2008 Gewürztraminer won Best White Wine.

Five of these honors were given in the competition: Best Red, White, Rose, Sparkling, and Sweet wine. We were the only Finger Lakes winery among the Sweepstakes winners.

"We're thrilled about this award," said Mark (winemaker). "When you think about the fact that this competition judged outstanding Chardonnay, Riesling, Sauvignon Blanc, and Pinot Gris from across the country, it is extremely gratifying to be recognized."

Also in San Francisco we received a Gold medal for our Riesling and our Semi Sweet Riesling. We've also got news from the Florida State Fair, where we earned a Double Gold Medal for Late Harvest Vignoles 2008, a Gold Medal for Vignoles 2008, and medals for 14 other wines (mainly Silver).

Look for more news on awards and competitions as we continue the season. At this time, the Gewürztraminer is still available for purchase.



243 Route 54
East Lake Road
Penn Yan, NY 14527

Phone: 315-536-3147
Fax: 315-536-0261
www.KeukaSpringWinery.com

Family... Commitment... Excellence

We're open! Come see us
Tasting Room Hours
Saturdays in March
April Sat & Sun
May daily through the season

VISIT AND ORDER ONLINE AT
WWW.KEUKASPRINGWINERY.COM

Simple, yet delicious. Assemble in the morning, go to work, get your spring garden going and still enjoy a tender and tasty dinner. You can use any Keuka Spring white wine in the sauce; this shipment's Chardonnay will work fine. Or save the Chardonnay to accompany the meal.

Slow-Cooked Chicken in Riesling Sauce

4 medium red-skinned potatoes, quartered
4 medium carrots, cut into 1/2 inch pieces
2 stalks celery, cut into 1 inch pieces
1 small onion, sliced
3 lbs. chicken thighs or drumsticks, skinned
1 Tbsp. snipped fresh parsley
1/2 tsp salt
1/2 tsp dried rosemary, crushed
1/2 tsp dried thyme, crushed
1/4 tsp pepper
1 clove garlic, minced
1 cup chicken broth
1/2 cup Keuka Spring Riesling or other white wine
3 Tbsp butter
3 Tbsp all-purpose flour

Place potatoes, carrots, celery, and onion in a 5 to 6 quart slow cooker. Place chicken pieces on vegetables. Sprinkle with parsley, salt, rosemary, thyme, pepper, and garlic; add chicken broth and wine. Cover, and cook on low-heat setting for 8 to 9 hours or on high-heat setting for 4 to 5 hours. Using a slotted spoon, transfer chicken and vegetables to a platter, cover, and keep warm. For gravy, skim and discard any fat from cooking juices; strain juices. Melt butter in a large saucepan. Stir in flour and cook for one minute. Add the cooking juices, and cook and stir until thickened and bubbly. Cook and stir 2 minutes more. Serve the gravy with the chicken and vegetables and your favorite Keuka Spring wine. (Adapted from the Biggest Book of Slow-Cooker Recipes).

About the Wines: Chardonnay 2008 & Miller's Cove Red 2008

Chardonnay, like Merlot, is one of those well-known names of wine. However, in my experience, Chardonnay wines can vary all over the map (literally). What they do have in common is that most are made in a dry fashion.

The Chardonnay grape originates in the Burgundy and Chablis regions of France and has been grown for centuries. It makes a medium to full-bodied wine and is often aged in oak. Aromas include vanilla, toast, butterscotch; taste is often creamy, rich, or buttery. Chardonnay wines from hot climates tend to have higher alcohol levels with light acidity (structure), while cool climate, such as French Chardonnay wines, tend to be complex, emphasizing fruit tones, with more acid (structure) and

less alcohol. New York Chardonnays, and our Keuka Spring Chardonnay is definitely of the latter (French) style, emphasizing fruit balanced with a touch of oak and a creamy finish from malolactic fermentation. We made 425 cases and the residual sugar is 0.3. This vintage of Chardonnay has already been awarded a Silver medal in Florida State (the only competition we've entered it in so far since it is a new release). We've always had a following for our Chardonnay, and hope that you enjoy it as much.

A fun way to taste and compare previous vintages of Keuka Spring Chardonnay is at our library tasting in July. Enjoy it with dips, chicken, seafood, veal, salmon, and brie and cheddar cheese.

Miller's Cove Red is named after the cove on Keuka Lake directly down from the winery. Rumor has it a family with the name Miller was an owner of much of the land around here in the 1800's, possibly even the land the vineyard is on.

Miller's Cove Red 2007 is a blend of 80% Merlot and 20% Cabernet Sauvignon, and a favorite among many. Smooth and soft, it has been written up and earned a score of 87 in Wine Spectator as well as a Gold medal at the Taster's Guild International Competition.

Enjoy Miller's Cove Red with burgers on the grill, steaks, and lamb, venison, and beef stews and dishes.
Cheers and Happy Spring!