

Keuka Spring Vineyards

Early Spring
2012

News from the vineyard & winery



UPCOMING EVENTS

- *Viva Italia!* (Keuka Lake Wine Trail) March 31-April 1
- *Keuka in Bloom* (Keuka Lake Wine Trail), May 5-6
- *Taste of the Vineyard*, June 2
- *Barbecue at the Wineries* (Keuka Lake Wine Trail) June 9-10 & June 23-24
- *Shrimp & Chardonnay*, July 7
- *Merlot & Mignon*, August 11
- *Music & Wine*, August 18 & September 1
- *Red Wine & Choc*, Sep 22

A Warm Winter: Blessing or Curse?

Happy Spring!

Here it feels like we missed something—winter! While many of us have been grateful for the mildness of this year's winter, some of us are a little worried. Grapes do require two phases of "hardening off." This is a metabolic shift in the plants that prepares them for winter hardiness.



Once the vines are accli-

matized, they get through the winter cold, and then they need to deacclimatize for spring temperatures. These processes are regulated by temperature and day length changes. If temperatures fluctuate abnormally throughout the winter, this natural cycle can be thrown out of whack.



So we will keep a close eye on the vineyard this spring, looking for early bud burst

and being extra wary of late season frost. We are currently pruning. And we will see if and how this year's winter season affects the vintage—whether we will have that cold climate, fruit-forward, aromatic character and crispness in our wines that Finger Lakes wineries excel so much at creating. Of course there is still more of the season to come. We can only wait and see how that turns out!



First Double Golds of the Year

We are excited about our start in competitions this year! In the San Francisco Chronicle Competition held in January, the 2010 Vignoles brought home a Double Gold Medal. Also awarded either silver or bronze medals were Clara's Red, Celebrate, 2010 Gewurztraminer, and 2010 Riesling.

In the Florida State Fair International Competition, the 2011 Riesling earned a Double Gold Medal, and the Harvest Blush a Gold Medal. Also awarded were Celebrate, 2010 Epic Reserve, 2010 Cabernet Franc, 2010 Chardonnay, 2010 Miller's Cove Red, 2010 Gewurztraminer, 2010 Cabernet



Sauvignon Reserve, 2010 Lemberger, 2010 Pinot Noir, 2010 Seyval Chardonnay, and 2010 Vignoles Dessert Wine.

Both the 2011 Riesling and Harvest Blush are slightly different in character than past vintages, and we think you'll enjoy them. More about the description of this Riesling vintage follows in the "about the wines" section. Be sure to try them as well as the new Reserves on your next visit to the tasting room! More results to follow as the competitions are held.





243 Route 54
East Lake Road
Penn Yan, NY 14527

Phone: 315-536-3147
Fax: 315-536-0261

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Keuka Spring Cabernet Chili

It's not too late for chili! Enjoy its warming character while the days are still cool. Use your canned tomatoes (before local fresh asparagus and rhubarb come) and get the health benefits of kidney beans, spices, and of course, red wine! Based on the original "All American Chili" recipe featured in Cooking Light Magazine. Serve with your favorite Keuka Spring dry red wine.

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| 6 ounces Italian sausage patties | 1/2 tsp freshly ground black pepper |
| 2 cups chopped onion | 1/4 tsp salt |
| 1 cup chopped green pepper | 2 bay leaves |
| 8 garlic cloves, minced | 1 1/4 cups Keuka Spring Cabernet Franc |
| 1 lb. ground sirloin | 2 (28 oz.) cans diced tomatoes |
| 2 Tbsp chili powder | 2 (15 oz.) cans kidney beans, drained |
| 2 Tbsp brown sugar | 1/2 cup (2 oz.) shredded Colby or Cheddar cheese |
| 1 Tbsp ground cumin | |
| 3 Tbsp tomato paste | |
| 1 tsp dried oregano | |

Heat a large Dutch oven over medium-high heat. Add sausage, onion, and the next three ingredients to pan; cook 8 minutes or until sausage and beef are browned, stirring to crumble. Add chili powder and the next 7 ingredients, and cook for 1 minute, stirring constantly. Stir in wine, tomatoes, and kidney beans; bring to a boil. Cover, reduce, heat, and simmer 1 hour, stirring occasionally. Uncover and cook for 30 minutes, stirring occasionally. Discard the bay leaves. Sprinkle each serving with cheese. *For more recipes visit our recipe web page under "wines".*

About the Wines: Pinot Noir & 2011 Riesling

Spring is almost here and Riesling is out! The 2011 is medium dry with a tangerine nose, juicy citrus, and clear, refreshing lime character. The finish leaves you with a hint of apricot and lime rind. These flavor characters veer slightly from our usual more peach oriented Riesling character. The 2011 Riesling continues to be very versatile with food. Enjoy it with a variety of cheeses, salad, chicken, and seafood. If you discover any favorite pairings let us know (posting them on facebook is a great way to do this). We've hardly had time yet to enter this vintage in much competition, but it earned the double gold medal in Florida right off the bat.

Riesling. You can read more about Riesling on their web site at drinkriesling.com. Finger Lakes is now one the premier producers of Riesling in the world.



Pinot Noir has been sold out for a while, and we thought you would enjoy it! This vintage has a soft, medium cherry character and smooth finish. It's great with steak on the grill, pork roasts, and ham. Enjoy either wine with Easter dinner, spring barbecues, or whenever you feel like it!



Have you seen the above diagram while tasting Riesling? The International Riesling Foundation is all about

Plan your season!

Hard to believe March is already here! We've been busy up here on the hill lining up details for events this season. Are you ready for bulbs to poke their heads out of the ground? Before we know it, we'll be sitting on the patio, enjoying the sounds of Kickin' Back! A few highlights of events coming up:

Viva Italia is new this year for the Keuka Lake Wine Trail. Enjoy regional, Italian inspired dishes paired with Keuka Lake wines at each of the 8 wineries.

Don't forget about your complimentary seats at our annual Shrimp & Chardonnay and Merlot & Mignon tastings. Make sure you reserve with us so we know you are coming!

Kickin' Back is lined up for two dates this summer. We are working on getting a few more bands here this summer-keep posted on our web site or by stopping in.

The tasting room is open Saturdays in March, long weekends in April, and daily in May. See you soon! Sláinte! (To your health!)