

Keuka Spring Vineyards

Fall Harvest
2009

News from the vineyard & winery



- Welcome to our new wine club members!
- There are still spots available for our Holiday Barrel Tasting Dec. 5 & 6: call us to reserve your spot!
- New releases available for wine club members include: Semi-Sweet Riesling 2008 (brand new!); pre-releases include Pinot Noir 2008 and Cabernet Franc 2008
- The Tasting Room will be open weekends through mid-December
- You can always order online at www.KeukaSpringWinery.com

Harvest Update 2009

This year's harvest was one of watching and waiting with crossed fingers. Harvest took a whole month, from the end of September to the end of October. The first grapes to be crushed, de-stemmed, and pressed were Cayuga White on September 25. Last harvested and de-stemmed were the red grapes for the dry wines; Cabernet Franc, Lemberger, Merlot, and Cabernet Sauvignon grapes around the 29 of October. Several of these red varieties are now undergoing a daily punch-down as they ferment on the skins.

In order to encourage rip-

ening this season we dropped some of our Cabernet Franc grapes, reducing our yield, but keeping the Brix levels (a measure of sugars in the harvested grape) of the grapes high and allowing them to fully ripen. Len described all of the grapes from this year's harvest as "on target". Previous years' vintages with similar Brix levels have earned double gold and gold medal recognition.

Indeed, we did try to wait until the perfect point of ripeness to harvest every variety. We survived a mid-October snowfall (apparently this fell only in the Finger Lakes area—not

even in Rochester), which was not cold enough to cause damage. We also had a light frost or two mid-October. Yet, in each of these cases, as with the many foggy mornings we have had this fall (caused by the lake being warmer than the air—anyone for one last swim?), the fog, frost, or snow burned off by late morning. Afternoon sun then warmed some of the days even to the low 60's, which promoted great ripening of the grapes. At the end of all this watching and waiting we are looking forward to another fabulous set of vintages from the 2009 harvest!

Hand-harvesting Chardonnay grapes October 2009





243 Route 54
East Lake Road
Penn Yan, NY 14527

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

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WWW.KEUKASPRINGWINERY.COM

UPCOMING EVENTS

- Keuka Holidays, Keuka Lake Wine Trail, November 14-15, & 21-22. More info at keukawinetrail.com.
- Holiday Barrel Tasting, Keuka Spring, December 5 & 6. Exclusive tasting in our tank and barrel room. Make your reservations now!

Enjoy your holiday gift of Java Sauce!



Java Sauce is a custom-made and unique sauce made by Keuka Lake Coffee Roasters that we carry in the tasting room, along with rubs, coffees, marinades, and other delicious sauces they make. To make Java sauce, they start with freshly brewed and freshly ground Italian Espresso and molasses, then add a variety of herbs and spices, some freshly minced garlic, and a dash of Kosher salt. The result is a "sweet yet tangy barbecue-style sauce with a little "zing" at the finish." It is all natural, with no preservatives or emulsifiers. They suggest using it for basting or dipping meat or fish. We love it for cocktail meatballs (or franks) and often serve this at our events.

With the Holidays at our doorstep, we thought this would be an easy but delicious recipe perfect for parties and get-togethers. Simply heat your favorite meatballs or party franks on low with the sauce (to taste) in a crock pot or for a about 1/2 hour on low on the stove. Enjoy!

For your Holiday Menus
Some of Our Favorite Holiday food and Keuka Spring wine pairings:

Appetizers: Vignoles, Semi-Sweet Riesling, Celebrate
Salad: Pinot Gris, Cayuga White
Vegetable soup & sides: Crooked Lake White, Harvest Blush
Turkey: Gewurztraminer, Pinot Noir, Lemberger
Beef Roast: Epic, Epic Reserve, Cabernet Sauvignon, Cabernet Sauvignon Reserve, Miller's Cove Red
Pork Roast or Loin: Seyval Blanc, Riesling, Cabernet Franc
Seafood: Chardonnay, Riesling
Lasagna and pasta: Merlot, Merlot Reserve
Mulled Wine with spices: Clara's Red
Dessert: Vignoles Dessert Wine

Wines: Vignoles Dessert Wine and Merlot Reserve 2007

What exactly is a dessert wine? What is an ice wine? A late harvest wine?

According the United State government, to be a dessert wine, the alcohol level must be a least higher 14% or higher. That differentiates it from a *Late Harvest* wine which may have a lower alcohol level (our 2005 Late Harvest Vignoles had an alcohol level of around 10%, while this Vignoles Dessert wine is 14% alcohol).

Both of these vintages were harvested about 4 weeks after harvesting the non-dessert Vignoles grapes. This allows the grapes to concentrate sugars and to make a sweeter-style wine. Then, during the winemaking, we stop the fermentation to balance the sweetness and alcohol of the finished wine. The 2005 Late Harvest had 10% residual sugar, and this 2008 vintage has 14% residual sugar.

An ice wine, technically, is when the grapes are kept on the vine until after they are frozen, and harvested, usually at night, late into the winter. They produce a sweeter wine. There are certainly some nice examples of this in our area. At this time, we are not producing an ice wine. Right now, we love the balance of sugar and alcohol in the two late harvest/dessert vintages we have produced.

Here are some pairing suggestions for the Vignoles Dessert wine: enjoy it with your pumpkin, apple, mincemeat, and pecan pies at Thanksgiving; savor it with mixed nuts while entertaining; taste it with cheesecake or carrot cake. We didn't produce a 2009 late harvest or dessert wine, so enjoy this vintage!

The Merlot Reserve 2007 is the third of a trio of reserves you've received from the

great 2007 vintage (the other two being Epic Reserve 2007 and Cabernet Sauvignon Reserve 2007). It has garnered Silver and Bronze medals from five competitions this year.

Like the other reserves, these Merlot grapes were whole-berry fermented and underwent an extended maceration period to bring out the depth and richness of the wine.

Enjoy the wine's dry and smooth character with sturdy tannins. We found a hint of tobacco, earth, and anise with blackberry jam and cherry tones. The 2007 Merlot Reserve would be great with a roast (Christmas Eve dinner a possibility here), steaks, ribs, lasagna, beef bourguignon, and other hearty dishes.

Cheers, and Happy Holidays!