

Keuka Spring Vineyards

Harvest
2010

News from the vineyard & winery



"Here's to cold nights,
warm friends, and
great wine!"

UPCOMING EVENTS

- Holiday Barrel Tasting,
December 4 & 5

For more information, visit
KeukaSpringWinery.com or
call us (315-536-3147) to
reserve



The Press Pad Team during
2010 harvest:
Courtney Disbrow, Andrew
Sheffield, and Mark Wiltberger



The Taste Tester:
"Mom, I just can't stop eating
these grapes!"
Maihue, one of Len and
Judy's granddaughters during
this season's
Lemberger harvest



2010 Harvest Update

What a great year 2010 has been! As with many grape growers and wineries in the Finger Lakes, we are super-thrilled about the harvest this year. Even though things were really busy at times this past fall, the 2010 vintage promises to be a great one. An early spring and pleasant warm summer led to lots of long ripening days for the grapes on the vines, so that by the time the mixed fall weather came we were in good shape, the grapes were wonderfully ripe, and harvest was earlier than usual.

Mark and Len were busy in September coordinating harvest and bottling the 2009 red wines. The first grapes we brought in were Baco Noir for Clara's Red and Cayuga White. Middle of the harvest provided some wonderful Gewurztraminer, Chardonnay, Pinot Noir, and Riesling grapes, and we finished harvest with Cabernet Sauvignon, Cabernet Franc, Lemberger and Merlot grapes in mid-October. This year Courtney Disbrow and Andrew Sheffield helped us on the press pad, and everyone did a great job with harvest this year.

Meanwhile, in the tasting room we attended to swarms of fall visitors, leaf

peepers, and large groups had a great time. Some beautiful Saturday afternoons allowed us to accommodate guests outside overlooking the lake (we also do this in summer and spring days), which was thoroughly enjoyed by all. Also numerous picnics were enjoyed on our patio through the cooler weather, which was at times a testament to the hardiness of our Northeastern visitors enjoying the season!



Enjoying picnics and wine on the terrace this summer

In addition to a fabulous harvest and great season this year, we enjoyed celebrating our 25th Anniversary. A shout of thanks to all of our customers, visitors, and friends over the years who have made this place so special. We look forward to continuing the tradition!

We recently released our 2009 Chardonnay, an exemplary model of cold climate wine. This dry and soft wine features bright citrus character.

Highlights of awards received this fall include 90 and 89 points in Wine & Spirits magazine for Merlot Reserve and Epic Reserve, respectively.

The Vignoles Dessert Wine and 2009 Riesling also received Double Gold and Gold medals, respectively, in the New York Wine & Food Classic. The 2009 Riesling was also featured recently in Wine Spectator among the top-scoring Finger Lakes Riesling wines.

We are uploading photos from this year's anniversary, events, and a harvest report on our web site. The tasting room will be open in December weekends through December 19th, then Saturdays in March. To pick up wine or for information, please feel free to call the winery this winter 315-536-3147. Don't forget that wine can be ordered online or with a phone call. We wish you a wonderful holiday season and a happy winter!



Rindy and friends at our 25th Anniversary Party in August



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www.KeukaSpringWinery.com

Family... Commitment... Excellence

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WWW.KEUKASPRINGWINERY.COM

Have you become our fan on Facebook yet?



Pressing red grapes at Keuka Spring

About the Wines: 2009 Gewurztraminer & 2008 Cabernet Franc

Enjoy this shipment featuring the 2009 Gewürztraminer and the 2008 Cabernet Franc. We are sold out of the 2008 and 2009 Gewürztraminer in the tasting room. These bottles have been especially reserved for you, so savor this vintage! In the middle of last year, we earned the Best White Wine in America at the San Francisco Chronicle International Competition and a Double Gold Medal/Best in Class at the New York Wine and Food Classic for our 2008 Gewurztraminer. After this success, the 2009 vintage came and went so quickly we hardly had time to enter in into competition!

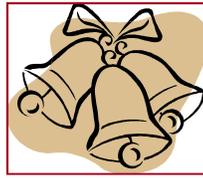
Gewurztraminer is a wonderful aromatic white wine to enjoy with your holiday meal

turkey or ham. Or pair it with Asian cuisine, or savor it on its own as an aperitif. It's an excellent example of some of the vibrant flavors that excel in our Finger Lakes terroir.

We also included this month one of my favorite wines: the 2008 Cabernet Franc. This is yet another example of a grape and wine that thrives in our soils and climate. Dry and round with peppery tannins and ripe berry character, the 2008 Cabernet Franc is a wine also to enjoy with holiday ham and turkey. Or try it in the roasted red pepper sauce recipe above. Or enjoy with marinara sauce on pasta, or a peppered flank steak. Cheers, & Happy Holidays!

Roasted Red Pepper Sauce

Ready for a change from the holiday standards this season? Make this one evening and enjoy rich, flavorful, steaming hot pasta. Take liberties to add your own special touch and impress.



3 Tbsp olive oil
1 onion, chopped
Salt to taste
4 garlic cloves
1 Tbsp fresh sage, chopped
2 Tbsp tomato paste



1 1/2 cups Keuka Spring Cabernet Franc or Merlot
4 cups roasted red peppers (jarred or home roasted)
1/4 tsp smoked paprika (optional)
1/2 tsp. cayenne, hot paprika, or sweet paprika (your choice or combination)
Grated cheese such as parmesan, pecorino, or manchego
Garnish with minced fresh sage
Pasta-your choice

Drain marinade from jarred peppers if using, and soak in 10-15 minutes in cold water. Heat the olive oil in a saucepan over medium-high heat. Add the chopped onion and sauté, stirring, until soft and translucent, about 3-5 minutes. Sprinkle salt on the onions as they cook. Add the garlic and sage, mix well, and sauté 1 minute. Stir in the tomato paste, cook for 2-3 minutes, stirring, until the paste turns brick red. Add the red wine and stir well. Turn up the heat and boil this mixture down by half. Stir in the roasted red peppers and turn heat back down to medium. Simmer the sauce for 10-20 minutes, making sure the peppers are cooked through and soft. Puree the sauce in blender until smooth. Return the sauce to the pan, put the heat at medium-low, and taste for salt. Also add the cayenne and paprika. If you'd like, add a tsp of sugar if needed. Cook the pasta according to package directions, toss with the red pepper sauce, and serve with Keuka Spring Cabernet Franc or Merlot. Recipe adapted from http://simplyrecipes.com/recipes/roasted_red_pepper_pasta_sauce, November 2010.

Enjoy your complementary bottle of Chef Lerman's Chipotle BBQ sauce! Try it ham barbecue style, with sliced ham, simmered in sauce on rolls as we serve at our Barbecue at the wineries event in June.

Happy Holidays!

- Look for a anniversary photo collage on our web site this winter!
- There is still limited space available for the Holiday Barrel Tasting December 4 & 5. Call us to make your reservation. \$20 for wine club members-a great way to get in the holiday spirit, premier some fabulous wine, and get great discounts!
- If you would like wine this winter when the tasting room is not open, we'd be happy to arrange a shipment or pick up. Call us and visit our web site.

