

# Keuka Spring Vineyards

Fall Harvest  
2011

## News from the vineyard & winery



### UPCOMING EVENTS

- Keuka Holidays, Keuka Lake Wine Trail November 19-20
- Holiday Barrel Tasting, December 3 & 4: 11 am, 1 pm, and 3 pm-please call to reserve
- Ginger and Dick Howell sign Finger Lakes Wines & Seasonal Cuisine Cookbook, December 3, 3 to 5 pm, with samples (free)
- We will be doing tastings at Liquor Stores throughout the winter! Stay current at KeukaSpringWinery.com to find one near you!

### 2011 Harvest: Challenges and Hand-Selection

We finished up the grape-growing season by harvesting mid-October. Len likes to wait as long as possible, especially to bring in the red grapes, but rain in early October made us bring them in. We hand-harvested Cabernet Franc and Lemberger grapes, dropping undesirable grapes. Here's a picture of grapes dropped and left in the row:



Here's a photo of hand-picked grapes selected for harvest:



Evan Dawson, in an extensive harvest report for this year, on the New York Cork Report web site called this year "Most Demanding Vintage Ever?" for the Finger Lakes. We think of it as a sandwich, of two warm, dry periods (June and September) layered between excessively rainy seasons

(April/May and October) and a thin layer of extreme heat (July) in the middle. So the plants were well-fed, the grapes ripened, and then had to be hustled off to minimize rot. That's why sorting and selection was important this season.

The white grapes (Vignoles, Seyval Blanc, Chardonnay, and Riesling) were harvested in September at a high levels of ripeness. You can catch a video of the machine harvest of our Vignoles on a cloudy day typical for this year on our web site and facebook page.

### 2011 Harvest



### News

We'd like to know what events and activities are most interesting to you. **Is there something you would definitely love to do as a wine club member with us?** Let us know!

The December 15, 2011 issue of Wine Spectator featured our 2009 Miller's Cove Red, 2009 Chardonnay, and 2008 Merlot in their ratings section (86 and 85's) with a few other Finger Lakes wines.

We are excited to be featured in the new cookbook Finger Lakes Wines & Seasonal Cuisine by Ginger and Dick Howell, who have run a cooking school called The Seasonal Kitchen, in the

\*Some photos courtesy of Bonnie Gustin photography



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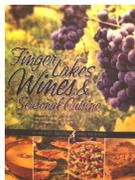
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Happy Holidays from all of us at Keuka Spring Vineyards!

**News, continued**

Rochester area for 30 years. They have paired our Lemberger with a flat iron steak recipe. Come by the winery on December 3rd between 3 to 5 pm to meet the authors and sample their pairing!



For more information on Lemberger, check the "news" section of our web site. We have videos about Lemberger, Crooked Lake Red, the 2010 Cabernet Sauvignon, and machine harvest up for viewing!

Also on our web site under Festivals and Tastings are links to several reviews of our 2010 Riesling from the Riesling Launch project we participated in September.



An unexpected visitor at dusk this October.



Enjoy your gift of Los Gatos freshly made Finger Lakes jam this month!

Los Gatos is a Bed and Breakfast, established in 2002 on Route 14A near Penn Yan, about 5 minutes from the winery. Susan and Barney Burney, hosts, make their custom jam from fresh fruit picked from nearby farms each year, and fruit is proudly the first ingredient on the label. Susan has offered samplings of her jam at some of the Keuka Wine Trail's Harvest events at the winery. We are pleased to share it with you.



**Jam Wine Sauce**

For a super simple topping to pound cake, chocolate cake, or vanilla ice cream this winter, throw together this recipe from our Harvest and Valentine's events:

1 cup jam  
1/4 cup Vignoles or Clara's Red

Use your choice of jam flavors based on what you are serving. Blend wine and jam, drizzle over cake or ice cream, and enjoy!

*Some of our favorite Holiday Food & Wine Pairings:*

*Turkey: Lemberger, Riesling, & Gewurztraminer*

*Beef Roast: Cabernet Franc, Epic Reserve, & Merlot*

*Ham: Vignoles, Celebrate, & Chardonnay*

*Seafood: Chardonnay*

*Sweet Potatoes, Squash, Soups: Crooked Lake White Pumpkin & Apple Pie: Vignoles & Semi Sweet Riesling*

*Let us know what your favorite combination is!*

**Celebrate and 2010 Epic Reserve**

We released an email earlier this fall about our new releases, which included: 2010 Cabernet Sauvignon, 2010 Epic Reserve, and 2010 Miller's Cove Red. It was hard to choose which one to send! We made 211 cases of the Epic Reserve. Epic, so named by Tom Wiltberger shortly after we began producing Merlot, is a "Bordeaux-style blend." It is a mix of Cabernet Sauvignon, Merlot, and Cabernet Franc. The percentage composition varies from year to year depending on our desired result and the qualities of the individual wine varieties we have to work with.

We're very excited about this vintage and think it makes a wonderful wine to share for the holidays (unless you're saving it!). Being a new release, we haven't entered it in competition yet. Enjoy it with rich winter dishes such as meaty lasagna or beef roasts.

Celebrate is the like a good date or social companion. He or she fits in well in a multitude of situations and gets along well with different people. That's why we are sending it for this holiday season. Take it with you to that holiday party, savor it with your Thanksgiving or holiday turkey or duck, or just enjoy by the fireplace with a good friend or your spouse. A Riesling and Vidal Blanc blend of semi-dry nature, it goes well with hors d'oeuvres, chicken and vegetable main courses, or use it for a toast.

Moreover, in addition to being such a versatile player, Celebrate has earned numerous awards for excellence such as Double Gold medals and Best in Classes, and acclaim from tasters such as Holly Howell in Mountain Home magazine. Cheers, and Warm Holiday Wishes!



Red wine in barrels...waiting to be tasted!