

Keuka Spring Vineyards

Holidays
2014

News from the vineyard & winery



UPCOMING EVENTS

Holiday Barrel Tasting,
December 6 & 7

Winter Vista Wine Club Pick
Up Party, February 21

Wine & Cheese Lovers Get-
away, February 14 & 15

A Taste for Tapas, March
21 & 22

Keuka in Bloom, May 2 & 3

Spring Vintage Preview,
May 16

I've Gone Gewurz!,
June 5 & 6



In the Vineyard

What is the best way to sum up this year's harvest? Here's a report from Meg Tipton, our assistant winemaker:

"What started out as a harvest with many concerns, ended up surprisingly good. Especially the red wines. This season definitely showed that the wine is more about how the flavors ripen in the grapes. It's not always the numbers that matter. There was some incredible flavor development during this long harvest, and we are beginning to see that now as the wines are being made."

Adds August Deimel, winemaker, "Usually we think that the grapes harvested earlier in the season are less likely to be problematic—for example, they have less rot, are not over-ripened, and more likely to avoid frost damage

early on. This season the reverse was true. The later harvested grapes were wonderful, and the earlier harvested grapes just fine."

In a recent interview by Evan Dawson of Hans Walter Peterson, the Finger Lakes grape area extensionist, September was cited to perhaps be the "best ever" September for this year's harvest, given the previous conditions. "September turned on sun and was exactly what we needed," stated Hans. "All that sunshine and warm weather really helped to move things along."

Typically September brings four inches of rain to the Finger Lakes area. This year there was less than 1 inch of rain measured in Geneva throughout September. After a rough winter, wet spring, and cool summer, this kind of dry weather is important to

prevent disease, which is essential when the canopies are full and grapes nearly ripe.

There was less pressure to get the grapes in this year making for a longer harvest season: growers could pick the grapes when they wanted to, not when they had to. Many years they are trying to prevent the fruit from rotting so the grapes are picked before their preferred harvest date.

This year's vintage did come in with higher acidity levels. Usually around veraison in August, summer heat increases sugars in the grapes and acidity lowers. With this August's cool nights, acidity was preserved more. In typical varieties that excel in the Finger Lakes like Riesling, Chardonnay, and some reds, this acidity makes them fresh and lively.

About the Wines: 2013 Riesling, 2013 Miller's Cove Red, & Celebrate

Riesling. What more is there to say? Enjoy this wine with all of your Thanksgiving spread and holiday dinners. This 2013 was awarded 3 Gold Medals, 91 points in the Los Angeles International Wine Competition, and recently scored 87 points in Wine Spectator. Finger Lakes Rieslings in the same issue scored between 85 and 89 points.

Celebrate is always a much purchased item over the holidays.



Perfect to bring as a dinner gift, it will be well-liked by all. A blend of the classic Riesling and Vidal Blanc, the wine is not too sweet and not too dry. This vintage received a Double Gold Medal from this year's New York State Fair Wine Competition.

Miller's Cove Red is another well-liked wine. This wine is made from a select blend of red grape varieties to create a soft, full-bodied dry red wine.

The 2013 vintage has not yet been entered in competition, but past vintages have garnered Best of Show and Best Red Wine acclaim. Enjoy this with hearty winter foods such as beef or venison stew, pasta dishes, and steak. Or relax with a glass of it and a snack by the fireplace on a cold winter's night.





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2015 Hours

We are excited to announce that in 2015 the tasting room will be open both Saturdays & Sundays in February and March. Hours on Sundays will match the rest of the week: 10 am to 5 pm. In April, we will be open daily from 10 am to 5 pm, until the end of November. We look forward to seeing you and your guests in 2015!

Harvest Potluck Pick Up Party

On September 19, 2014, a bunch of us got together for the first annual Vista Wine club "Harvest Potluck Pickup Party." We enjoyed a meal together under the fading evening sun and warmth. Everyone brought wonderful items to share. We hope to make this an annual tradition. Also we got to preview the 2014 Cabernet Franc Ice Wine, the first and only ice wine to be made at Keuka Spring

It's also made of the last grapes harvested in the Finger Lakes that we know of. The wine is in the bottle, and will be available once we get a label for it.



We have pickup parties or pick ups at events planned throughout next year:

Winter Pick up Party, Saturday, February 21. *If there's snow, bring your snowshoes!*

Spring Vintage Preview, Saturday, May 16. *Enjoy local cheese with our new releases, and a tour of production.*

Around the winery

Whole Chicken in the Pressure Cooker

Do you have a pressure cooker? If not, try this in the oven (use your own technique) I have a cuisine art electric pressure cooker which has proved invaluable. In this recipe, the chicken cooks quickly, and comes out juicy and flavorful. Leftover liquid is made into gravy.

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| 1 Tbsp Grapeseed oil | 1 cup Keuka Spring Chardonnay |
| 1 3-4 lb. whole chicken | Seneca Salt (Lemon, plain, or rosemary) |
| 1 cup chicken broth or water | Pepper |
| Your favorite Java Rub or Poultry Rub | 2 Tbsp all-purpose flour |
| | 2 Tbsp butter |

Clean out the giblets and chicken cavity and remove any excess skin. Rub the chicken with the rub, salt, and pepper. With the pressure cooker on browning, heat the oil. Add the chicken and using tongs brown on all sides. Remove the chicken from the pot. Put a rack in the pot. Add the water/broth and wine, then the chicken on top of the rack. Set the cooker on high pressure, close the top and cook for 25 minutes at pressure. Use the quick release button to release steam. When the pressure has dropped, remove the lid and remove the chicken to a plate. Test for doneness and keep warm. Remove the rack from the pot and add the flour and butter. Put the pressure cooker setting on browning again, and bring the liquid to a boil while constantly stirring with a whisk until thickened. Serve with mashed potatoes, a warm vegetable, and a glass of Keuka Spring Riesling, Chardonnay, or wine of your choice.

Cheers & Happy Holidays from all of us!

Annual Vista Wine Club Harvest Potluck,
Friday, August 28

Holiday Pick Up Party,
Saturday, November 21

Dates are subject to change, but these reflect our preliminary plans.

Wine Enthusiast & Wine Spectator

We were pleased to be among select Finger Lakes wineries rated in November and December issues of Wine Spectator. Our 2013 Gewürztraminer, Pre-Emption Gewürztraminer, Humphreys Riesling, and Riesling all received scores of 87 points, which was an above average score for the Finger Lakes white wines submitted.

Did you hear about New York State winning Wine Enthusiast's Wine Star Award for Wine Region of the Year?

"Home to world-class international and native varieties, top-rated culinary experiences and diverse tourism opportunities, New York State is fast-growing, fast-evolving and at top of mind for wine lovers." states the article. "Today, New York wines made of varieties including Merlot, Cabernet Franc, Riesling and native varieties such as Seyval and Traminette are garnering serious praise among sommeliers and critics alike, with consistently high critical scores and more than 700 top awards in major competitions around the world."

If that's not a good reason to enjoy NY wines, what is?

