

Keuka Spring Vineyards

Summer
Harvest 2010

News from the vineyard & winery



UPCOMING EVENTS in 2010

- Harvest Tour of Food & Wine (Keuka Lake Wine Trail), Sept. 18 & 19
- Red Wine & Chocolate, Saturday, September 25
- Keuka Holidays (Keuka Lake Wine Trail), Nov. 13 & 14, Nov. 20 & 21
- Holiday Barrel Tasting, December 4 & 5

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



What's happening in the vineyard?

Fall is almost here, and most of you are probably getting back to routine and saw the last of your summer visitors off on labor day. Maybe you have family or friends going back to school, or you are planning a leaf-peeping trip between now and Thanksgiving. As in all the agricultural businesses that harvest in the late summer and fall, we are keeping really busy! This year's weather got harvest off to a running start.

What exactly do we do in the fall? Well, several things. First, in August and September or later, we bottle our previous year's red wines. These red wines have been aging in oak since last year's (2009) harvest. This includes

almost all of our red wines, (with the exception of Clara's Red.)

Secondly, we are closely watching, waiting, and maintaining the vines for harvest. We check Brix (sugar levels) in the grapes and harvest when the Brix are where we want them. Also, we keep a close eye on the weather forecast: we don't want too much rain or an early frost. We use several methods to keep animal visitors like deer and birds from enjoying our



Mark moving Chardonnay grapes to be pressed

sweet grapes before harvest. These include the propane cannon and the bird in distress recording on a timer, which you will probably hear when you visit this fall. (We've also tried some old-fashioned methods such as driving around the vineyards at dusk, honking to scare away the deer!)

Third, and not last, we are pressing grapes. We've received and pressed some Baco Noir for this year's Clara's Red. We've also pressed some Seyval Blanc and Chardonnay grapes. As the grapes are ready, they are harvested, destemmed, and pressed to undergo the magical transformation from grapes to wine.

Come and visit us this fall. You might just catch Mark and crew at the press pad, or Tom on the harvester.

About the Wines: Seyval Blanc 2007 & Epic 2006

Seyval Blanc may be one of the most unsung wines of the Finger Lakes. The grape produces a crystal-clear, refreshing dry white. It's as if the wine is a fruitful extract through the soil of the lakes themselves. Many producers grow it and make wine with it in the area, some blends, and others make straight Seyval Blanc.

At Keuka Spring, Seyval Blanc was one of the grapes we planted in 1985 with our first planting of grapes, along with Riesling, Chardonnay, and Vignoles. It is a French hybrid grape, developed by a

Frenchman name Seyve-Villard in 1919. Some people get it mixed up with Sauvignon Blanc, a different grape entirely. Seyval Blanc tends to be less grassy and hold more fruit. When you taste it, look for melon, citrus, and green apple character with a crisp finish.

Seyval Blanc is a hardy vine, but not a super vigorous one. Our vines tend to produce lots of fruit with less leaf and vine growth. This is a variety that we practice cluster-thinning on, or dropping clusters of unripened grapes, in order to maximize ripeness in the grapes that

continue to develop throughout the season.

This 2007 vintage has won two gold medals and two silver medals, at the Tasters Guild International & New York State Fair, and Florida State Fair and Great Lakes International competitions, respectively. We are almost out of this vintage.

Try the Seyval in the white sangria recipe on the opposite page, or enjoy it with gouda, sushi, veal, quiche, risotto, fish, and chicken dishes.



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www.KeukaSpringWinery.com

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WWW.KEUKASPRINGWINERY.COM

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Havin' fun with Kickin' Back this summer

About the Wines (cntd.)

This vintage of Epic (2006) is almost gone. Epic is our Bordeaux-style blend, made from a trio of Cabernet Sauvignon, Cabernet Franc, and Merlot grapes. Tom Wiltberger (one of Len and Judy's sons) came up with the name. We like to think of the finish going on and on, like an Epic novel. It can be described as dry, with red raspberry tones. Enjoy the complexity of this wine; it highlights the flavors of all three varieties. As the weather cools down, why not whip up a lasagna or baked ziti to enjoy with this bottle? It's also great with steak and medium to hearty meals.



Seyval Blanc grapes ready to harvest (photo taken last week)

White Sangria with Fruit

Savor the last tastes of summer by using the last of local peaches and berries in this recipe. Try making this with Seyval Blanc or another Keuka Spring white wine, and let us know your results!

- 4 (750-ml) bottles Seyval Blanc or Keuka Spring dry white wine
- 3 cups raspberries or blackberries
- 3 cups peeled, thinly sliced peaches (5 medium)
- 1 cup peach brandy (optional)
- 3/4 cup sugar
- 3/4 cup fresh orange juice (3 medium)
- 1/4 cup fresh lime juice (3 to 4 medium)
- 1-1/2 quarts (6 cups) well-chilled sparkling water

In very large pitcher, stir together all ingredients except sparkling water. Cover and refrigerate until well chilled. Just before serving, stir in sparkling water. *To peel peaches, plunge them in boiling water for 30 seconds, then plunge into ice water. The skins will come right off. Recipe credit Vegetarian Times Issue: June 1, 2000 p.49

Zucchini & Summer Squash Gratin

I couldn't resist putting in another recipe with all of the wonderful produce being harvested right now. This is superb with a hearty red wine, like Miller's Cove Red, Merlot, Epic, or Merlot or Epic Reserve.

- 5 Tbs. olive oil
- 2 medium onions, thinly sliced
- 2 cloves garlic, minced
- 1-1/4 lb. ripe red tomatoes, cut into 1/4 in. slices
- 2 small or 1 large zucchini, grated
- 2 small or 1 large summer squash, grated
- 1/4 cup fresh thyme leaves
- 1 tsp. coarse salt
- 1-1/4 cups freshly grated Pecorino Romano or Parmigiano Reggiano
- Freshly ground black pepper to taste

First, cook the onions. In a medium skillet, heat 2 Tbs. olive oil over medium heat. Add the onions and sauté, stirring frequently, until limp and golden brown, about 20 min. Reduce the heat to medium-low if they're browning too quickly. Add the garlic and sauté until soft and fragrant, 1 to 2 min. Spread the onions and garlic evenly in the bottom of an oiled 2-qt. shallow gratin dish (preferably oval). Let cool.

Then, assemble the gratin. Heat the oven to 375°F. Put the tomato slices on a shallow plate to drain for a few minutes and then discard the collected juices. Toss the zucchini and squash in separate bowls each with 3/4 Tbs. of the olive oil, 1 Tbs. of the thyme, and 1/4 tsp. of the salt. Reserve half of the cheese for the top of the gratin. Sprinkle 1 Tbs. of the thyme over the onions in the gratin. Starting at one end of the baking dish, lay a row of slightly overlapping tomato slices across the width of the dish and sprinkle with a little of the cheese. Next, lay a row of zucchini, overlapping the tomatoes by two-thirds, and sprinkle with cheese. Repeat with a row of squash, and then repeat rows, sprinkling each with cheese, until the gratin is full. Season lightly with pepper and the remaining 1/2 tsp. salt. Drizzle the remaining 1-1/2 Tbs. olive oil over all. Combine the reserved cheese with the remaining 1 Tbs. thyme and sprinkle this over the whole gratin. Cook until well-browned all over and the juices have bubbled for a while and reduced considerably, 65 to 70 min. Let cool for at least 15 min. before serving. Enjoy with a hearty red wine! Recipe adapted from Fine Cooking magazine 33, pg 24-29, June 1, 1999.