

Keuka Spring Vineyards

Harvest
2013

News from the vineyard & winery



UPCOMING EVENTS

Keuka Lake Wine Trail

- Keuka Holidays I, November 9-10
- Keuka Holidays II, November 16-17

Keuka Spring Events

- Food & Wine Pairing, Chef William, October 26
- Holiday Barrel Tasting, December 7 & 8

**Last chance to
cruise the Rhine
with our wine:
November 11/15-22**

on AmaWaterways
Contact Trish Iannazzi
585-624-1285
and mention
Keuka Spring Vineyards

We just started harvest this week (September 18). We start with Vignoles and Seyval Blanc. Lemberger comes later—in the middle of the season—and lastly, Cabernet Franc. We received our first grapes today from Seneca Lake (Marechal Foch and Cayuga), put them through the crusher/de-stemmer, and they look great!



Tom Cash pulls Cayuga grapes into the crusher-de-stemmer

We've had a good season. We had some sweltering days in July then warm

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(not hot) dry temperatures in August. The continual breeze we receive on the hillside helps our grapes stay aerated and frost-free.

It's hard to believe the growing season seems so short. At the writing of the last newsletter we were experiencing fruit set and now we are already at harvest!

We had so much fun this summer at our Summer Series tastings and the Music & Wine Series, where we saw a lot of you! And then the surprise Governor's Cup Award in



Len and Judy Wiltberger at the Governor's Cup Celebration

August, with a presentation from Governor Cuomo himself in Watkins Glen, and a wine club turned into Governor's Cup Celebration Party!

In the midst of a cold January night, these are the memories I try to think of: a hot August night, good music, good wine, good food, good people. Of course it's best to enjoy each season for its own merits, and winter is also important for nature and our crops. Here's to opening a bottle of our wine in a few months to come and pouring out these memories...

We got lots of recognition this summer, beginning with the Governor's Cup for the 2012



Do Medals Matter?

During all the press on the Governor's Cup we were asked the above question a couple of times. Here's our answer: We think so. We base a good amount of our marketing on wine awards and ratings. We have won awards since we started making wine in 1985, beginning with a Gold Medal for our very first vintage. Competitions put your winery and wines on par with regional, national, and international wines of the same variety and style and give

you a measure of how your wine stacks up. Winning a medal, especially Best in Class, Double Gold, Gold and Silver shows that we have an excellent quality, well-liked wine. There are a number of judges at competitions—on average 70 or so. Since we enter around 10 competitions each year, this means that around 700 experienced, well-trained wine drinkers (judges are typically winemakers, som-

meliers, critics, and so on) are sampling and rating our wine, blind, along with other wines.

Then when people come to taste our wines in the tasting room or pick out a bottle of our wine at the store, they know that we have earned a good standing for quality. We gain credibility, our wine quality is recognized, and this becomes part of our reputation.



What did winning the Governor's Cup mean both for the winning wine and for Keuka Spring Vineyards?

Our wine has been recognized as the Best in Show among



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Do Medals Matter? (cntd.)

over 800 wines and other beverages in New York State in a challenging competition! How could we not be excited?

We learned that 19 New York State Riesling finalists were tasted at the very end of the New York Wine Classic judging and ours took the top prize. Quality of Finger Lakes' Rieslings has risen to be one of the best in the world, and our 2012 Riesling was voted the best of those this year. There are so many excellent Rieslings and wines being made in the area right now, we were thrilled to be awarded the Best Overall Riesling, Best White Wine, and then Governor's Cup for this wine. We also won the Best Gewurztraminer, Best Limited Production Wine for our Dry Rose, and Gold Medals for our Humphrey's and Semi Sweet Riesling, which shows a consistent outstanding performance in the competition.

The 2012 Riesling has moved extremely quickly. Our Dry Riesling is already one of our best sellers, and we often run out of our current vintage before the next vintage is ready. When we get recognition

such as the Governor's Cup or our 2 Best White Wine awards from San Francisco (2011 Riesling and 2008 Gewurztraminer), we find we just cannot hold onto the wine. It is sometimes difficult to allocate and limit, but we want as many people as possible to be able to enjoy and sample the wine and share the vintage with us. We do have a track record for awards for all of our wines, so it's good to bear in mind that there are many options when deciding what wines to take home with you!



This year our grapes reached *veraison* (color change, where the grapes start to accumulate sugar and flavor compounds, "the onset of ripening") toward the end of August.

Slow Roasted Spaghetti Sauce

Why not make a batch? You will love the scent of the sauce while using the last of the season's tomatoes. This recipe is vegetarian, but start the batch with spare ribs and/or Italian sausage to make it more hearty. Serve with your favorite pasta and a glass of Epic Reserve!

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| 6 Tbsp. extra-virgin Olive oil | 1/4 cup red wine such as Epic Reserve, Crooked Lake Red or Cabernet Franc |
| 1 cup finely chopped onion | |
| 1/4 cup thinly sliced garlic | |
| 3/4 tsp. dried oregano | 1/2 tsp. kosher salt |
| 3/4 tsp. dried basil | 1 tsp. sugar |
| 3/4 tsp. dried marjoram | 1 Tbsp. balsamic vinegar |
| 1 lbs. ripe plum tomatoes, peeled, seeded, and coarsely chopped | 1/4 cup chopped fresh basil, tightly packed |
| | 2 to 3 Tbsp. tomato paste |

Heat the oil in a large pot over medium heat. Add the onion and garlic and a pinch of salt and cook, stirring often, until softened and golden, about 8 minutes. Do not scorch the garlic. Add the dried herbs and cook, stirring continuously for 30 seconds. Stir in the tomatoes, wine, and salt and simmer for about 1 hour. Purée the sauce with an immersion blender, then simmer for about 30 more minutes. Stir in the sugar, vinegar, and fresh basil. Adjust salt and vinegar to taste, and add tomato paste if desired. Enjoy with your favorite gnocchi, pasta, or dipping dish.

Recipe from *The New Southern Garden Cookbook*, page 353.

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Riesling. The Governor's Cup is the Best of Show out of over 850 beverage entries (mostly wine). There just might be some of that around for a future shipment...

At the New York State Fair, Celebrate and 2012 Vignoles won Double Gold Medals. In the tasting room, we poured 18 Gold or Double Gold Medal-winning wines this season or, looked at from another angle, the wines we poured this season earned a total of 7 Double Gold Medals and 28 Gold Medals.

We feel fortunate to have been recognized for our wine quality, are glad to share it with you, and are excited to be a part of elevating Finger Lakes' wine status to new heights.

