

Keuka Spring Vineyards

Harvest
2015

News from the vineyard & winery



UPCOMING EVENTS

**Harvest Celebration of
Food and Wine (KLWT)**
September 19-20

Keuka Holidays 1 (KLWT)
November 7-8

**Keuka Holidays 2
(KLWT), November 14-15**

Holiday Barrel Tasting
December 5 & 6



Harvest has begun!

On Monday, September 14, we kicked off harvest by hand-harvesting some of our Lemberger grapes for sparkling wine. We received Marechal Foch grapes on Tuesday for Crooked Lake Red. On Wednesday, we harvested Seyval Blanc. Local hybrid and native grape harvest started at the end of August.

Those of you who attended the annual dinner on August 28 and went for the walk in the vineyard, were able to taste Chardonnay, Seyval Blanc, Vignoles, Cabernet Franc, Lemberger, and Gewürztraminer grapes. We observed how the young Gewürztraminer planting by

In the Vineyard

the road has grown significantly since spring. For the last two winters we have hilled up the Gewürztraminer vines and hilled down in the spring. This allowed the vines to grow to almost full height this fall.

As we also saw on our walk, although the Seyval Blanc vines appear less vigorous, they are actually quite productive in terms of fruit. We went through the Seyval Blanc vines the week before harvest, and selectively dropped green berries from clusters. There are about 20 rows of Riesling planted to replace the existing Seyval grapes in the future.

We also dropped Lemberger bunches during the week. We looked for any

clusters that were unripe by taste or with botrytis. Leaf removal, which we do routinely in June, mitigates this by exposing the grapes to greater air current.

Looking at the growing season, this year's June was quite rainy. July was decent, August was cool, and the dry and warm weeks at the beginning of September have been helping to bring the grapes to fully ripen. Lemberger came in at the exact Brix we were hoping for.

Our first 2015 harvest: Lemberger



About the Wines

Crooked Lake Red

Do you know where the name for this wine came from? If not, it's time to improve your Keuka Lake literacy! The legend is that early settlers and/or Native Americans in the area referred to Keuka Lake as "the Crooked Lake", because of its "y" formation. Enjoy this vintage. A full-bodied, easy drinking, medium dry red wine, we think you will find this Silver Medal-winning vintage especially delicious. Enjoy it with your fall pasta dishes, beef roasts, chili, and stew.



2014 Chardonnay

The ever classic cool climate Chardonnay. A wine we have been producing and enjoying for 30 years, the 2014 Chardonnay is a new release. White nectarine and pear characterize this vintage. Refreshing, crisp, and full-bodied, pair it with seafood, poultry, or cheese. Some specific ideas are roast chicken, salmon, salads, and frittatas.





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Family...Commitment...Excellence



2014 Humphreys Vineyard Riesling



This is a brand new release. The Humphreys Vineyard Riesling is a single vineyard series wine. Harry Humphreys, the grower, has the rows planted east to west, which makes the grapes ripen later, but keeps the fruit very clean and of high quality. Dry, with apple blossom, enjoy the Humphreys Vineyard Riesling with grilled shrimp, tabbouleh, salads, broiled fish, and chicken piccata. This wine has earned a Double Gold Medal, the June Philips Riesling Award, 2 Gold Medals, and a 90 point rating.

New Faces



Listening to the grapes? Rachel Hadley, assistant winemaker, with newly harvested Lemberger grapes

Rachel Hadley is our new assistant winemaker. She attended Hobart and William Smith Colleges, and has worked as an intern at a local cellar and research technician at the viticulture department at Cornell University. She has apprenticed at wineries throughout the Finger Lakes and in New Zealand and Australia.

You may have seen Bryan Flood rocking away on the guitar when the band Agonal Rhythm has

Blueberry Soup

Use fresh or frozen blueberries for this treat, which can be enjoyed as a first course or dessert. Not only refreshing and delicious, think of how healthy it is with all of those antioxidants in the blueberries!

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| 4 cups blueberries, thawed if frozen | 1 cup dry white wine, such as KSV Chardonnay, Riesling, Crooked Lake White or Gewürztraminer |
| 1/4 cup fresh lemon juice | 1 1/2-inch lemon slice |
| 1/2 to 2/3 cup granulated sugar | 1 tsp vanilla extract, divided |
| 2 Tbsp cornstarch | 3/4 cup vanilla yogurt |
| 1/8 tsp ground cinnamon | |
| 1 cup cranberry juice cocktail or other juice (we used Red Jacket apple) | |

Stir together half the berries and lemon juice in a medium-sized saucepan, and bring to a simmer over medium-high heat. Cook, stirring, about 2 minutes. Remove from pan and purée. Stir together 1/2 cup sugar, cornstarch and cinnamon in the same pan. Sieve the blueberry puree over the pan, and add wine and lemon slice. Bring the mixture to a boil, stirring, over medium-high heat. Then simmer about 2 minutes longer until mixture thickens. Remove from heat and stir in vanilla. Adjust sugar to taste. Refrigerate until cooled and discard lemon slice. Stir in remaining 2 cups blueberries and chill soup at least 4 hours and up to 24 hours. Stir remaining vanilla into yogurt and serve a dollop with each portion. Makes 5 servings.

Recipe adapted from Skinny Soups, by Glick & Baggett.

Around the Winery

performed here at the winery. A musician, Bryan plays in a number of bands and teaches guitar lessons. He loves to work in the vineyard and is helping us with vineyard, grounds, and production.



Bryan Flood on the tractor



We had such a good time this summer!