

Keuka Spring Vineyards

Summer
Harvest 2011

News from the vineyard & winery



UPCOMING EVENTS

- Tour of the Vineyard & Press, Sept 25
- 2010 Finger Lakes Riesling Launch with Riesling Hour, Thursday, September 22
- Keuka Holidays, November 12-13, and November 19-20
- Holiday Barrel Tasting, December 3 & 4



Our Chardonnay Grapes...almost ready!

Now is the time of year when we all start rubbing our hands together, anticipating the smell of freshly harvested and crushed wine grapes, trying to predict how the vintage will result in the bottle. Harvest has just begun around the Finger Lakes with native and hybrid varieties like Aurore and Cayuga White. Our Seyval Blanc grapes are anticipated to be first off the vine, starting next week, on Thursday the 22nd. We will also be receiving Marechal Foch grapes this week. And with that, we're off and running, that is to say...harvesting!

When it comes to vintage variation, we make interesting wines here in the Finger Lakes because the weather is

We were delighted with the results of this year's competitions. We received 3 "Best in" awards: Best in Show for our 2009 Miller's Cove Red at the New York State Fair; Best in Class for our 2010 Riesling at the International Eastern Wine Competition; and Best in Category for our 2010 Vignoles at the New York Wine & Food Classic.

The "Best in Show" status, or Blue Ribbon award, is awarded to one wine of the nearly 400 commercial wines entered in the competition. In other words, this is the one and only highest award given to a

Best in...

wine at the NY State Fair Wine Competition.



The International Eastern Wine Competition judges more than 1,400 entries from 5 countries and 32 states. Our 2010 Riesling won best Riesling in the semi dry category.

Then results from the New York Wine and Food Classic came in. This competition pored over 700 wines from New York State. Vi-

gnoles is an outstanding grape variety for New York State and the Finger Lakes and we are pleased to have been awarded the Best Vignoles.

We also earned Double Gold medals for 2009 Seyval Chardonnay, 2010 Riesling (2), and 2010 Vignoles, and Gold medals for 2009 Chardonnay, 2009 Seyval Chardonnay, 2010 Riesling, 2010 Vignoles (2), 2009 Lemberger, 2008 Merlot, 2009 Miller's Cove Red, and Clara's Red, among other medals. There is a full listing by wine on our website.

Harvest Update September 2011

different each year. This year, after a rainy spring, June and July were very dry and hot. August brought some rain. Hurricane Irene gave us about 1 inch of rain. While the winds helped dry out the vine canopies and fruit, reducing disease pressure, we had to repost about 150 fallen vines here in our vineyard. Fruit set is good, the grapes look good, and the Brix levels are coming along. 2010 was such a standout year, 2011 has a lot to compete with! Yet 2011 is looking better than average overall.

If you hear some strange bird calls in the vineyard, you can try impressing your guests by identifying them, but you should know that there is a recording

imitating various "bird in distress" calls that we use to keep birds away from the vineyard. This time of year, birds, deer, and too much moisture are our greatest threats. All of these can do great damage if not monitored.

Stop in and visit us. Or tour the vineyard & press pad September 25. We look forward to harvest!



Those last hazy days of summer in the vineyard



243 Route 54
East Lake Road
Penn Yan, NY 14527

Phone: 315-536-3147
Fax: 315-536-0261
www.KeukaSpringWinery.com

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Enjoying music on the terrace this summer

News

Have you found us on Facebook? We are trying to stay social media savvy by posting events, links to blog reviews of our wine, and updates on our page. So please "like" Keuka Spring Vineyards and be in touch with day by day happenings here at the winery!

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 Finger Lakes 2010 Riesling Launch begins September 19. We are participating. On Thursday, September 22 there will be a live Twitter tasting at 6 pm, as well as a tasting at Torrey Park Grill in Geneva. Visit our web page for links and details.

Summer in Review

We had lots of fun this summer! It was great to see many of you throughout the season. It certainly seems to have ended too soon!

Music by Agonal Rhythm, Kickin' Back, and the Galtee Mountain Boys kept us toe-tapping and singing along, and

provided some relaxing summer afternoons on the terrace. And, we had some great burgers from Blue Heron Acres.

We hope you learned and enjoyed in this year's A Taste of the Vineyard and Summer Series events.

We also attended the Clayton, Finger Lakes, and Hudson Valley wine Festivals.

Last week we enjoyed a winemaker's dinner at the Switzerland Inn with 5 of our wines paired with food courses.

We will be very busy with upcoming harvest. Make sure you stop by to see if we have our usual mushroom crop on the front lawn this fall!

Cheers!

Jamming with Agonal Rhythm in July



This recipe is from Fine Cooking. Once you get the vegetables chopped, it's easy to make as long as you keep an eye on the oven. Roasting brings out the flavors and adds caramelization character to the vegetables. Enjoy the last of the summer vegetables! Perfect with the 2009 Cabernet Franc.

Roasted Ratatouille

- 2 small onions, sliced 1/4 inch thick halves
- 2 bell peppers, cored & cut into 1/4 inch wide strips
- 1 medium eggplant, peeled and sliced 1/2 inch thick, then cut into quarters
- 2 medium zucchini, cut into 1/4 inch thick rounds
- 15 whole cloves garlic, peeled
- 1/2 cup extra-virgin olive oil
- 1 tsp. chopped fresh rosemary
- 1-1/2 tsp Seneca Salt*
- 4 medium ripe tomatoes, cored & cut into 1/2 inch chunks

Position racks in the top and bottom thirds of the oven, and preheat the oven to 400° F. Line two large rimmed baking sheets with foil and parchment paper. Toss everything from the onions to the salt in a large bowl. Spread the vegetables evenly over both sheets. The vegetables will shrink a lot so do not spread them too thin.

Roast, stirring the vegetables now and then and swap the pan position once, until the vegetables are collapsed, starting to brown, and very tender, about 45 minutes. If they seem to be burning, turn down the heat or pile them closer together. Add more olive oil if necessary. Divide the tomatoes between the two pans, stir, and continue to roast another 30 to 50 minutes. Serve warm or cold, as a side or main dish, or appetizer.

About the Wines: 2009 Cabernet Franc & 2010 Gewurztraminer

The 2009 Cabernet Franc is our newest release and you are among the first to taste this wine! Enjoy ripe tannins and a deep berry character with a dry finish. It's perfect with tomato-based pasta sauces, beef dishes, and the ratatouille recipe above. Ten years ago, we won the Governor's Cup Award for best wine in New York State with a vintage of Cabernet Franc, one of the few red wines to earn this award. Cabernet Franc is one of the Finger Lakes' signature wines, like Riesling and Gewurztraminer.

The 2010 Gewurztraminer was released in June. Enjoy this rich, fragrant and fruit forward white wine with vegetables, turkey, and shrimp dishes.

*Seneca Salt is a new culinary flake salt produced by Keuka Lake Coffee Roasters, available in our tasting room. Try some, it's delicious!