

Keuka Spring Vineyards

Harvest 2014

News from the vineyard & winery



UPCOMING EVENTS

- Wine Club Harvest Potluck, September 19
- Harvest Celebration of Food & Wine, Keuka Lake Wine Trail, September 13 & 14
- Keuka Holidays I, Keuka Lake Wine Trail November 8-9
- Keuka Holidays II, Keuka Lake Wine Trail November 15-16
- Holiday Barrel Tasting, December 6 & 7



In the Vineyard

Harvest. When?

Right now, that is the question! Last week's burst of warm weather was a boost, although moisture in the air increases the vigilance necessary on our part of the grapes in regards to molds and rot, especially as the grapes are close to ripeness.

We did have fewer grapes than we anticipated, yield being lowered from the extreme cold temperatures this winter. Then a rainy spring followed by a cool summer will make for an interesting vintage! Ah, the joys of farming!

Actually, our cool summer may have resembled more closely the cool summers of our wine-grape growing colleagues in Europe. And, with cool climate grapes, it's not so much the Brix level that matters, but the combination of aromatic compounds that develop over the course of the season. In grapes like Riesling, the best test for readiness is tasting, and the optimal harvest time is determined by flavor. Achieving too high a Brix level may represent a time when the grapes have passed the stage of aromatic compound development desired.

The grapes reached veraison, or color change, in mid-August. This represents a point in the grape physiology where the grapes begin to develop these aromatic compounds.



Our Seyval Blanc grapes at veraison this August

So, when will harvest actually start? That's for us all to find out! We are estimating late September for our start date.

About the Wines: 2013 Cabernet Franc, 2013 Chardonnay, & Crooked Lake White

Cabernet Franc is one of the Finger Lakes' signature wines. We did not produce one last year and thought you might especially enjoy being the first ones to taste this new release. We like it's medium-bodied, smooth character. Perfect with lots of fall foods, like pastas, ratatouille, steaks, burgers... you name it!



The 2013 Crooked Lake White, a medium-dry blend of Vidal Blanc and Vignoles just took in a Gold Medal. Over the years, it has consistently earned Gold

Medal status. We think it's because of the way the crispness of the Vidal Blanc complements the fruit character of the Vignoles. Enjoy this with white sauce dishes and fall vegetable soups, and try it in the zucchini bread recipe on the back!



2013 Chardonnay continues with classic dry fruit character. Enjoy with seafood and chicken dishes this fall.



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Zucchini Harvest Bread (with white wine)

This makes an extra moist zucchini bread because of the special ingredient: white wine. It's a recipe from a cookbook from the Jewish Home Auxillary in Rochester that we used to sell in the tasting room way back...(one of those classics!) Enjoy the season's best on an upcoming crisp morning with tea or coffee.

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|--------------------|----------------------------|
| 2 eggs | 1 tsp. salt |
| 1 cup sugar | 3 tsp. baking soda |
| 1/2 cup oil | 1 tsp. baking powder |
| 1/2 cup applesauce | 3 cups flour |
| 1/4 cup white wine | 3 cups grated zucchini |
| 2 tsp. vanilla | 1 1/2 cups chopped apples* |
| 1 tsp. cinnamon | 1 1/2 cups raisins |
| 1 tsp. nutmeg | |

Beat eggs in a large bowl until foamy. Gradually add sugar. Mix thoroughly. Add oil, applesauce, wine, and vanilla. Add cinnamon, nutmeg, salt, baking soda, and baking powder. Mix until blended. Add flour alternately with zucchini. Fold in apples and raisins. Bake in preheated 325° oven in two 9" x 3" x 3" greased loaf pans for 45 to 60 minutes, or until a toothpick inserted in center loaf comes out clean.

*Adapted from Beyond Chicken Soup**

*Original recipe calls for 2 cups sugar, and 1 1/2 cups chopped pecans or walnuts instead of apples. Also, I used canola oil, all-purpose flour, Seneca Vanilla Bean Salt, and Crooked Lake White. Recipe notes that pans should be greased with shortening, butter, or margarine, as loaves will absorb oil used for greasing.

Around the winery

Vista Wine Club

Have you converted yet to our new, online, 3-bottle Vista Wine Club? If so, great. If not, think about it!

We are excited to be using the activeclub software program to help us manage our growing club. Club membership is free, and involves three bottle shipments or pickups 4x per year. You also have access to manage the basics of your account online, along with special discounts on products and events. Right now the discount is an additional 5% above the 5/10/15% discount structure.

That means that a 2 bottle purchase is 5% off, a 6 bottle purchase is 15% off, and a case or more is 20% off.



Barb Bunting has been managing the club. If you haven't met her yet, be sure say hello!

New releases

Almost all of our 2013 dry red wines are released! This includes Cabernet Franc, Lemberger,

Miller's Cove Red, Merlot, and Epic Reserve.

The 2012 Epic Reserve was extremely popular, earning 2 Gold Medals. The 2012 Merlot also earned 2 Gold medals as well as an 88 pt. rating from Wine Enthusiast. 2012 Miller's Cove Red brought home a Double Gold Medal as well. We love the new 2013 red wines, make sure you come in the tasting room and try them this Fall!

Awards

Our latest award: Double Gold Medal for the 2013 Gewurztraminer at the New York Wine & Food Classic!

Charity events this summer

We had a lot of fun this summer at the Music & Wine Series and in the Summer Series tastings. We also were able to raise some money each month for various causes. We are constantly asked for donations of wine, time, and money and as a small business it's difficult to contribute to everyone. We do contribute to quite a few organizations. And we always appreciate when you and our customers help out, whether it's through contributing in lieu of tasting fees or



Charity cntd.

or just giving donations.

Here are some of this summer's highlights:

- In May we collected and matched donations for Penn Yan Flood Relief, which went to our local ARC that was affected severely by the flooding.
- In June, Keuka and Maihue (Jeanne's daughters) spent a Sunday at the winery raising money for their Relay for Life team.
- In July, we continued our tradition of hosting a rest stop for the MS Society Bike Ride.
- Then in August, Len Wiltberger took the ALS Ice Bucket Challenge during Agonal Rhythm's performance at the Music & Wine Series. Len challenged Meg and August, who accepted the challenge...through the press. Videos of the challenges are on our facebook page. Be sure to check them out!



Bob & Dee made a surprise appearance this summer in our Music & Wine Series!



August and Meg after the press-dumped ice bucket challenge

Riesling Launch

5...4...3...2...1...

Countdown to...what is a Riesling Launch? Good question!

It's a program spearheaded by the Finger Lakes Wine Alliance that we decided to partake in this year. It's all part of the effort to get Finger Lakes Riesling better known for their quality and deliciousness. There are several participating Finger Lakes wineries, retailers, restaurants, and wine bars.

There are a number of events occurring over the next couple of weeks. Full details can be found at rieslinglaunch.com, but here are some highlights:

- **Riesling tastings at local liquor stores & restaurants** over the month of September. View ours at keukaspringwinery.com/ksw2_tasting.html
- **#FLXRiesling Hour** September 27, 7 to 9 pm. A virtual tasting! Get your favorite bottles of Finger Lakes Rieslings, get online, and get social on Facebook or Twitter using the

hashtag above to join the conversation!

- **Harvest in the Square** September 18. A celebration of local food and drink at Union Square Park, Manhattan Seventeen Finger Lakes wineries will be paired with chefs creations from the area.
- **NYC Wine Riot** September 19-20. Seventeen Rieslings from the Finger Lakes region will be featured at an educational booth at this major international wine tasting.
- **The Hearth Restaurant Trade & Media Tasting** is Wednesday, September 17. 57 guests from trade and media will be tasting our Rieslings among other Finger Lakes Rieslings at this exclusive restaurant.

So stay tuned, join us at the above tastings, and enjoy our Rieslings (and other wines!) Cheers!



Happy Harvest!