

Keuka SPRING VINEYARDS

Winter 2017

UPCOMING EVENTS



"The Art of Wine" with August Deimel, Yates County Art Center, March 7

Tapas and Wine, KLWT, April 8 & 9

Keuka in Bloom, KLWT, May 6 & 7

I've Gone Gewurz!, June 2 & 3

Fire it Up! I & II, KLWT, June 10 & 11 and 24 & 25

Shrimp & Chardonnay, July 7 & 8

Merlot & Mignon, August 11 & 12

News from the vineyard & winery

In the Vineyard & Around the Winery

Time to mark your calendars for the exciting season ahead! In addition to the events listed at left, we have been busy lining up our Music & Wine Series and have bands and food booked for Sundays in August (6, 13, 20, 27) and September 10. As I write this, looking out at our patio, it is 22°, with wind and flurries. In just a few short months, we will be outdoors enjoying!



A ch...ch...chilly but beautiful sunset last week

Also as you plan please save the date for the

annual wine club harvest dinner: Friday, September 1. And, please follow us on facebook and our web site and be alert for other possible events such as paint parties, a Mother's Day event, and additional live music and food dates.

We opened the doors to the tasting room in February. Tastings are available Friday through Sunday from 10 to 5 in February and March. In April we will be open daily. Why not swing by? It's a good time for a quiet tasting session!

We received some nice scores from wine magazines in the winter. Our 2015 Lemberger was awarded 91 pts in the February 2017 issue of Wine & Spirits, and 2015 Merlot received 90 pts. In Wine

Enthusiast. Also recognized with 90 pt ratings from Wine Enthusiast were 2015 Gewurztraminer, 2015 Riesling, and 2015 Humphreys Vineyard Riesling.

Weather has been mild in the vineyard so far. Cold, but not extremely so, and not abnormally warm either. We still have February and March; in the past few years these have been snowier or colder than December and January. As long as we do not get an extended warm period followed by a frost, the grapevines should be in good condition. We don't know what effect the 2016 drought may have had on the vines. We may find out more when we prune in March. For now, the vines are doing what we are doing: reserving

2015 Chardonnay

White nectarine and asian pear define this vintage. Refreshing, crisp, dry, and full-bodied, with substantial weight in the mouth. Use it to make the risotto recipe on the back, or pair with salmon, roast chicken, salads, and frittatas. To make this wine, fruit from two vineyard sites was fermented in a combination of oak barrels and stainless steel. A long, three month fermentation, with twice-weekly



About the Wines

stirring lends texture and creaminess to this wine.



2015 Epic Reserve

A full-bodied blend of Merlot, Cabernet Franc, and Cabernet Sauvignon make this wine a perfect complement to roasts, pasta, and hearty dishes. Enjoy blackberry and plum character. *New release.*



Keuka

SPRING

VINEYARDS

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Crooked Lake Red



One of our best-selling labels in the tasting room, this smooth table wine dances around in your mouth. Based mainly on the Marechal Foch grape, it's a superb companion to meat and pasta dishes. Earned a Double Gold medal at the 2016 Florida State Fair Competition.

We were deeply saddened to learn of the loss of friend and fellow wine club member Harvey Greenberg on February 1. We will miss him.



Winter squash Risotto



Dedicated to another friend lost to cancer we experienced last Fall, risotto was one of her favorite dishes to make. Enjoy.

1 lb. winter squash (eg. butter-nut), cut into 1/2 in. dice	1 1/2 cups Arborio rice
2 Tbsp. extra virgin olive oil	1/2 cup dry white wine: KSV Chardonnay or Humphrey's Riesling
7 to 8 cups vegetable or chicken broth	1 tsp dried sage
1 small onion	1/2 cup grated Parmesan cheese
2 large garlic cloves, minced	3 Tbsp. chopped fresh parsley
Salt	Fresh ground black pepper

Preheat the oven to 425°. Toss the squash with 1 Tbsp olive oil and spread on a foil-covered baking sheet in a single layer. Roast, stirring every 10 minutes, for 30 minutes or until tender. Bring the stock to a simmer. Heat the remaining 1 Tbsp oil over medium heat in a large, nonstick wide saucepan. Add the onion, cook for about 3 minutes and add 1/3 the squash, garlic, and 1/2 tsp salt. Cook until tender, about 1 minute, then add the rice. Cook, stirring. Stir in the wine and cook until evaporated. Add a ladleful or two of stock, cook, and stir until absorbed. Add the sage and keep adding the stock and cooking, until the rice is almost dry and al dente, for 20 to 25 minutes. Add the remaining squash and last 1/2 cup stock. Stir in the Parmesan and parsley, remove from heat, and add the pepper. Enjoy with more Keuka Spring Chardonnay or Humphrey's Dry Riesling or wine of your choice. *Recipe adapted from New York Times Cooking.*

In the Vineyard & Around the Winery

their energy and using resources from last season to prepare for this one!

Bottling of the 2016 vintages has begun, with Vignoles, Semi Sweet Riesling, and Riesling to be released soon.

In the cellar, several R & D projects are still in the works. Many of you had the opportunity to taste the 2015 "Carbo-Chard" at the Holiday Barrel Tasting. There are 15-20 cases of skin-fermented 2014 Riesling, Argonaut. Also, there are about 51 cases of Sparkling Rose of Lemberger. Excited? August and Rachel have the difficult job of tasting this wine regularly to see when best to disgorge. There are 40 cases of unfiltered Chardonnay. We are looking for a good name for this wine:

suggestions are welcome. It goes through autolysis, where a special yeast breaks down more quickly, giving the lees a greater effect on the wine and a distinctive mouth feel.

Lastly, we contributed our December tasting fees to the Keuka Lake Wine Trail's "Freezin for a Reason" to benefit Foodlink. The trail raised \$1200 for the cause. In February, August participated in the Literacy Volunteers of Yates-Ontario Annual adult spelling bee with Peter Bell from Fox Run and Peter Becraft from Anthony Road.

Remember if you can't make it here to check our web site for a liquor store tasting near you. We also will be doing two tastings at the Hampton Inn in Penn Yan February 22 and March 29. Hope to see you soon!