

Keuka Spring Vineyards

Early
Summer
2016

News from the vineyard & winery



UPCOMING EVENTS

Fire it up!, KLWT, June 11 & 12, and June 25 & 26

Paint Party with Easel Does It!, June 29

4th of July Celebration with Artistic License & Milliner's BBQ, July 2

Shrimp & Chardonnay, July 8 & 9

Merlot & Mignon, August 12 & 13

Music & Wine, August 7, 14, 21, 28, & Sep 11

Vista Wine Club Dinner, September 2

Harvest Celebration, KLWT, Sep 17 & 18

In the Vineyard & Around the Winery

This last quarter we have received lots of exciting **favorable mentions**:

Wine & Spirits magazine ranked us as one of three **Value Brands of the Year** for New York State in the June issue. They highlighted our Semi Sweet Riesling in the following spread:



As you can imagine, we

were very excited, and in good company on the spread. Pick up a copy if you can!

Spring For These Rieslings



Then, we appeared in the **Wine Enthusiast** online article "Spring for these Rieslings" in May, where our 2014 Dry Riesling was rated 90 pts.

We also received a group of visitors from Alberta, Canada. In their blog, *pop and pour*, they had some interesting things to say about our Gewürztraminers,

Cabernet Franc, and Lemberger. They describe the 2015 Dynamite Gewürztraminer as "**the most compelling Gewürz** you'll find on a retail shelf...**a trend-setting bottle** of Gewürztraminer," giving it a 92-93 point rating.

Our 2015 Dry Rosé appeared among other new world Rosés in the July 2016 issue of **Wine Enthusiast** as an **Editor's Choice** and was rated 91 pts. in the spread below:



2015 Dry Rosé

A 24% barrel fermentation lends richness to this salmon-colored wine, made from a field blend of Cabernet Franc and Lemberger grapes. Enjoy stone fruit and cherry on the palate, with a rounded, weighty mouth feel. Socialize with this wine at your evening barbecues or afternoon lunches and picnics, and try it with homemade grilled pizza, creamy cheeses, and the soufflé recipe on the back of the newsletter.

About the Wines



2014 Miller's Cove Red

A perennial favorite, enjoy this dry red blend of Cabernet Franc, Cabernet Sauvignon, and Merlot. Great with sirloin, burgers, and pasta. Miller's Cove is named after the cove just below the winery on Keuka Lake, and it is rumored that a Miller once farmed the existing vineyard as a fruit orchard 100+ years ago. If you walk the side of the vineyard you can see apple trees gone wild, perhaps a relic of Miller's cultivation.



243 Route 54
East Lake Road
Penn Yan, NY 14527

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



2015 Semi Sweet Riesling

Just released! Enjoy as this wine blossoms through its aging process. Fruit came from three different vineyards on the east and west sides of Seneca Lake. The separate vineyard lots were combined and co-fermented in tank and 9% in neutral oak. The different components of this wine underwent a long and slow fermentation using the *pied-de-cuve* technique, which gives richness and weight. Galia Melon and star fruit lead the way in an avalanche of exotic fruit flavors. Blissful sweetness takes the floor in this plush, delectable, and graceful wine. Carolina barbecue, gouda, soft cheese, and nuts make a perfect match with this wine.



We also received a 92 pt. rating and **Editor's Choice** award in Wine Enthusiast for 2014 Cabernet Franc. Have you tried this yet? Make sure you do. 2013 Umlaut Gewürztraminer (91 pts.) along with 2014 Humphreys Vineyard Riesling were given **Cellar Selection** awards, 90 pt. ratings went to 2014 Riesling and 2014 Dry Riesling, and another **Editor's Choice** award went to 2014 Semi Sweet Riesling (91 pts.).

Recently released wines include 2015 Vignoles, 2015 Après Vignoles Dessert wine, and 2015 Semi Sweet Riesling. More wines are scheduled to go into the bottle soon. Be sure to put these on your tasting list!

Ham, Leek, & Cheese Soufflé

The original recipe calls for aged gouda, but I used Jarlsberg Swiss. Use any cheese of your choice. Perfect with our Dry Rosé!

| | |
|------------------------------|--|
| 4 Tbsp. unsalted butter | 1 cup of leeks, celery, & onion, sautéed in butter |
| 1/4 cup grated Asiago cheese | 6 large eggs, separated |
| 1 1/2 cups milk | 6 oz. shredded cheese |
| 3/4 tsp. salt | 1/2 tsp. cream of tartar |
| 8 oz. diced ham | Cooking spray |

Preheat oven to 400°. Spray 10 6 oz. ramekins with cooking spray, lightly coat with 2 Tbsp. of the Asiago, and set on a sturdy baking sheet. In a medium saucepan, melt the 4 Tbsp. of butter. Whisk in the flour and cook over moderate heat for 1 minute. Whisk in the milk and cook over moderately low heat and smooth and very thick, about 2 minutes. Stir in the salt. Off the heat and whisk in the egg yolks. Let cool slightly. Transfer to a large bowl and stir in the ham, cheese, and leeks. In another bowl, use an electric mixer to beat the egg whites with the cream of tartar at medium-high speed until frothy, then beat until firm peaks form. Fold the egg whites into the soufflé base. Spoon the mixture into the ramekins, filling 1/2 inch below the rim. Sprinkle the remaining asiago on top. Bake in the bottom third of the oven until puffed and golden brown, about 20 min. Enjoy! *Recipe adapted from Food & Wine online.*

In the Vineyard & Around the Winery

In the tasting room, you may have noticed that after all these years, we have instituted a tasting fee. However, as wine club members, you, and your guests do not pay the tasting fee. This is one of the benefits of being in the Vista Club. Also, you are the first to hear about news and vintages such as some of the things mentioned in this newsletter. And remember, as a wine club member you may purchase the 2013 R & D Series Umlaut Gewürztraminer at any time.

After over 15 years, the "Wednesday boys," Dave Jones and Jim McCormick have "retired." We will miss them!

Remember to visit us frequently this summer! Bring your guests. We have lots of fun events lined up, and our patio is always ready for your visit!