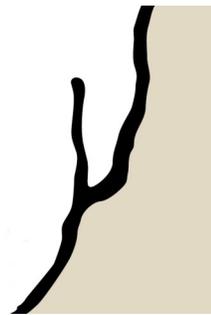


# Kewka

## SPRING

### VINEYARDS



Early Summer  
2017

## News from the vineyard & winery

### *In the Vineyard & Around the Winery*



#### UPCOMING EVENTS

*I've Gone Gewurz!*,  
June 2 & 3

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

*Paint Party with the YCAC*,  
June 29

*Shrimp & Chardonnay*, July  
7 & 8

*Merlot & Mignon*, August  
11 & 12

*Music & Wine Series starts*  
Sundays, July 30 thru Au-  
gust 27 plus Sep 10 & 24

*Sunset Harvest Party*,  
Sep 1

Well, I think we can finally say that the weather has warmed up and the season has begun!

In the vineyard, the winter and spring have been mild, with no damage to plants this year. There has been a lot of rain this spring—meaning the drought from last year has long passed. At this time the vines have been pruned, tied to the wires, and any posts that needed to be have been replaced. Phenologically, the different varieties of grapevines are in different stages of bud break and will be flowering soon. We have replanted 400 Riesling vines in place of Seyval Blanc. We also replanted some Cabernet Franc vines.

The grounds are ready, trees are green, and lake is warming up. We have local cheeses in stock along with some new chocolates and olive oils this year. It is a great time to come and enjoy a visit with us, particularly during the week.

The team of three local winemakers named “At Least I Can Spell Riesling” won first place at the annual Literacy Volunteers Spelling Bee! If you see August Deimel, feel free to congratulate him.

In wine news, we received scores from James Suckling, a noted wine critic, for some of our new vintages: 93 for 2016 Humphreys Riesling; 88 for 2016 Semi Sweet Riesling; 92 for 2016 Vignoles; and 90 for

2016 Riesling. A number of our 2015 vintages have also been rated; you can find these descriptions on our web site. Descriptions will be updated as we begin to sell the 2016 vintages.

In addition, our 2016 Dry Rose was mentioned in the Rochester Democrat and Chronicle’s “Ten Finger Lakes Wine Pairings to Try for Spring.” The authors recommend roasted red pepper hummus and pita chips with a glass of chilled Dry Rose, on a floating lounge chair in a shimmering blue swimming pool.

The winemaking crew is currently bottling our 2016 red vintages.

#### 2016 Dry Rosé

A field blend of Cabernet Franc and Lemberger, enjoy this salmon-colored, raspberry and vanilla nuanced Rosé. The grapes were pressed immediately with a long, gentle, low pressure, and the wine was fermented using two kinds of yeast, with 23% barrel fermentation. Enjoy the Dry Rosé with light, creamy cheeses such as chèvre; salmon burgers; or homemade pizza.

#### *About the Wines*



#### 2016 Riesling

Blending wines with fruit from different sites creates an exemplary wine for the region. Aromatic, gentle honeysuckle on the nose is followed by a tangy spritz of mango and red delicious apple on the palate. Dry. Pairing suggestions include sushi, pork tenderloin (try an Asian-style rub or marinade), or Caesar salad. A 90 pt James Suckling score, this wine was described as “a delicious and refreshing Riesling with floral and nectarine aromas.”

# Keuka

## SPRING

VINEYARDS

*Exciting, Delightful Wines  
Since 1985*

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*Spring in the Vineyard*

### **2016 Vignoles**

A chilled glass of this fruit-forward and crisp semi sweet wine is perfect to enjoy on your patio with an appetizer or two at your side as the weather warms up. If you attended the Holiday Barrel Tasting last December, you tasted this pre-release. Luscious passion fruit and guava define a juicy and crisp wine. Enjoy with fresh vegetables, pita, and hummus dip, Chicken French, grilled seafood, or tacos. With a James Suckling score of 92, it is called "a revolutionary new style of Vignoles... with lush exotic fruit aromas."



*The Spelling Bee awardees*

## *Slow-Cooker Smothered Chicken with Bacon and Onions*



*Serve with Riesling or any Keuka Spring white wine you enjoy.*

8 slices bacon	8 oz. cream cheese
2 onions	2 tbsp milk
1/3 cup flour	1/2 tsp garlic powder
1/2 tsp pepper	2 tbsp chopped fresh parsley
1 1/4 cups chicken broth	4 cups egg noodles, uncooked
8 bone-in skinless chicken things	1/2-1 tsp Seneca Roasted Garlic Salt, or to taste

Cook the bacon until crisp. (I like to microwave it). Drain and reserve 2 Tbsp drippings. When cool, cut or break into small pieces. Add drippings (or oil/butter) to a large skillet on medium to low heat. Add onions and cook 15-20 minutes until golden brown, stirring occasionally. Add the flour, pepper, and half the bacon to the skillet for one minute. Whisk in broth until blended and thickened.

Add chicken things to slow cooker and cover with onion mixture. Cook on low for 5 hours. Remove chicken things from slow cooker and tent with foil on a plate. Mix cream cheese, milk, and garlic powder with onion mixture in slow cooker until smooth. Add salt to taste.

About 15 minutes before serving, cook noodles as directed on package. Place cooked noodles on a platter, top with chicken and creamy sauce. Sprinkle on remaining bacon and parsley. Pair with your favorite Keuka Spring white wine and enjoy!

*Recipe adapted from Kraft recipes online*

### *Around the Winery*

Have you met Nicki Maher, Diana Roberts, or Byron Long? They are all relatively new to our team. Nicki has been helping in the office and tasting room and may answer the phone when you call. Byron started this spring in the tasting room. We are excited to have these folks join our team. Our tasting room staff is mostly back from winter trips and the tasting room is open daily. We look forward to seeing you soon in the tasting room or at one or many of the exciting events coming up this season! Please be

sure to follow our emails, web site, and social media (facebook and twitter) for updates and announcements.



*Flowers from Keuka in Bloom event*