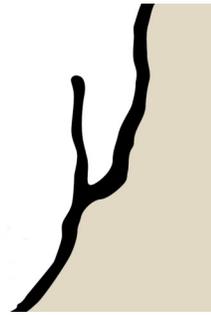


Keuka SPRING VINEYARDS



Holidays 2016



UPCOMING EVENTS

Keuka Holidays I & II,
KLWT, November 12 & 13
(I), November 19 & 20 (II)

Holiday Barrel Tasting, KSV
Saturday & Sunday,
December 3 & 4

Wine & Cheese Lovers,
KLWT, February 18 & 19

Tapas and Wine, KLWT,
April 8 & 9

The tasting room will be
open Friday-Sunday in De-
cember (until the 23), Feb-
ruary, & March

News from the vineyard & winery

In the Vineyard & Around the Winery

Harvest Report

Harvest this year lasted from mid-September to the end of October. We started with Seyval Blanc and finished picking Cabernet Franc October 25 and Catawba the next day. The long season's drought made the fruit impeccably ripe and beautiful. Berry size and yield were both good, despite concerns. Also, titratable acidity and pH were down.

2016 was the 2nd driest year on record, next to 1982, according to Cornell records for the area dating back to 1973. And, it is only the 2nd because of 4.5" of rain that fell in mid to late October. One regional winemaker stated, "rain marked a clear end

to harvest."

2016 was also the third warmest year on record, providing low acidity in the grapes and a long number of growing degree days, about 10% more than the 3-yr average.



Hand Harvesting Lemberger at the beginning of October



Harvest was a virtually nonstop endeavor, with help from two interns this year, Emily Grazier and Caitlyn Boland. To top it all off, just after finishing harvest, the morning of October 27, we received our first snow. A wet, heavy snow, no hard frosts were on record before November at our location.

The question that remains, is, how will this year's drought affect next year's vine growth and development?

Weather this year can be summed up as a mild winter, followed by an almost non-existent spring, then a long, dry summer, culminating in a long and lovely

2015 Gewürztraminer

We saved you some 2015 Gewürztraminer! It is now, unfortunately, sold out. This wine was awarded Best White Wine and Best Gewürztraminer at this year's New York Wine & Food Classic, and was one of the awarded wines that contributed to our Winery of the Year award. Enjoy it with your holiday turkey, or the night you decide not to cook and order out! Or just pull out the cheese tray and savor.

About the Wines



2015 Merlot

One of our newer releases. The Merlot is always wonderful with winter stews, roasts, and root vegetables. You can use it to make the chili recipe in this newsletter. Produced from Long Island grapes through whole berry fermentation, taste strawberry jam, basil, tannins, and ripe red fruit. Not yet entered in competition.

Keuka SPRING VINEYARDS

**Exciting, Delightful Wines
Since 1985**

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www.KeukaSpringWinery.com

**ORDER OR VISIT US ONLINE
KEUKASPRINGWINERY.COM**

*Remember us for your holiday
needs ...even company gifts!*



Celebrate

It's difficult to pass through the holiday season without thinking about Celebrate! Use it at your holiday table, or bring it as a gift to your next dinner party. A crisp, semi-dry blend of Riesling and Vidal Blanc, this wine is enjoyed by many. It also was named the Best Vinifera/Hybrid White Blend at the New York Wine & Food Classic, one of our seven Best of Category wines contributing to the Winery of the Year award.



Cabernet Chili

Modified from a Cooking Light recipe, this chili can also be made with our Merlot, Epic, or any of our dry red wines. We printed this in March of 2012. It's definitely tasty enough for a reprint!

| | |
|----------------------------------|--|
| 6 ounces Italian sausage patties | 1/2 tsp freshly ground black pepper |
| 2 cups chopped onion | 1/4 tsp salt |
| 1 cup chopped green pepper | 2 bay leaves |
| 8 garlic cloves, minced | 1 1/4 cups Keuka Spring Cabernet Franc or Merlot |
| 1 lb. ground sirloin | 2 (28 oz.) cans diced tomatoes |
| 2 Tbsp chili powder | 2 (15 oz.) cans kidney beans, drained |
| 2 Tbsp brown sugar | 1/2 cup (2 oz.) shredded Colby or Cheddar cheese |
| 1 Tbsp ground cumin | |
| 3 Tbsp tomato paste | |
| 1 tsp dried oregano | |

Heat a large Dutch oven over medium-high heat. Add sausage, onion, and the next three ingredients to pan; cook 8 minutes or until sausage and beef are browned, stirring to crumble. Add chili powder and the next 7 ingredients, and cook for 1 minute, stirring constantly. Stir in wine, tomatoes, and kidney beans; bring to a boil. Cover, reduce, heat, and simmer 1 hour, stirring occasionally. Uncover and cook for 30 minutes, stirring occasionally. Discard the bay leaves. Sprinkle each serving with cheese. For more recipes visit our recipe web page under "wines".



In the Vineyard & Around the Winery

Fall. We were fortunate this year to enjoy vibrant colors and gradual change here for over a month.



We hope you are enjoying our new look! As more wines are bottled and released, they will bear the new label and logo.



We were excited to have our 2014 Gewürztraminer awarded Best Aromatic Not Riesling wine at the prestigious 6 Nations competition in Australia. Our wine was one of 100 US wines selected for judging. The award was accepted by the US ambassador.

Have you heard? We are now shipping to Pennsylvania. If you know of someone who would like to join the wine club or have wine shipped, let us know!

Our tasting room is decorated for the holidays so be sure to pay us a visit! We are open Friday-Sunday in December until December 23. From all of us: Joyous Holidays, and:

*May your days be merry
and bright!*