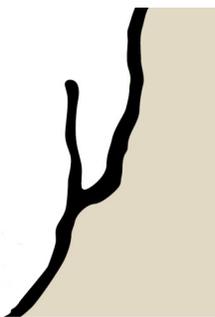


Keuka SPRING VINEYARDS



Harvest 2016



Lemberger grapes, lookin' good
(photo taken Sep 2)

UPCOMING EVENTS

Harvest Celebration,
KLWT, September 17 & 18

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

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

Stay tuned for a Fall paint
party!

News from the vineyard & winery

In the Vineyard & Around the Winery

Well the big news this year in the vineyard is the drought, Penn Yan at one point being the second most dry area in the state this summer. There were weeks in July and August with absolutely no rainfall and high temperatures, and halfway through the growing season cumulative rain was way below average.

“How does this affect the grapes?” and “How will it affect harvest?” have been frequently asked questions. Here are a few answers.

Berry sizes have recently been measured and are indeed smaller than average in the Finger Lakes.

However, fruit is looking markedly clean; in other words, problems with botrytis and rot have been minimized by the hot and dry weather. Overall, slower vine, shoot, and tendril growth due to water stress and a slowdown in leaf photosynthetic activity because of overheating contributed to smaller berry size. Also, the heat affected fruit set to an extent; in some cases, bunches have fewer grapes than in an average year.

So, it's clear that there is a good chance that yield will be down this year, and therefore, amount of grapes and wine from this harvest lower than usual. “How will this affect

flavor?” you may ask. We don't really know, yet. That's also where the magic part comes in—the winemaking. Come to the Holiday Barrel Tasting to find out how the vintage is developing!

We learned about this and had the opportunity to see the grapes up close in our annual Vineyard Walk before the wine club dinner.

After 30 years, we have a new label and logo! We worked hard on developing something continuous with our brand, elegant, and simple. Three of our wines now bear the new label, and more will be bottled soon. We hope you like our new look.

2015 Humphreys Vineyard Riesling

We have just released this vintage of Humphrey's Vineyard Riesling and we wanted you to be the first to try it. It won Best Dry Riesling, holds a Double Gold Medal, 3 Gold Medals, and a 92 and 90 pt. score. Our driest Riesling straight from the grapes of Harry Humphreys' vineyard, enjoy it with grilled shrimp, tabbouleh, broiled fish, or chicken piccata.

About the Wines



2015 Lemberger

This is our first vintage of Lemberger since 2013, so we thought you'd enjoy it. A new release, not yet entered in competition, enjoy the character of savory spices mingling with plum and ripened cherries, smooth tannins finishing with black raspberries and sweet herbal tea. Try this with grilled meats and vegetables, such as lamb kebabs on a pleasant fall evening. This wine is made without oak to showcase its unique varietal character.

Keuka

SPRING

VINEYARDS

*Exciting, Delightful Wines
Since 1985*

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www.KeukaSpringWinery.com

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KEUKASPRINGWINERY.COM**

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



*Winery of the Year Award with
Lt. Governor Kathy Hochul*

2015 Vignoles

Vignoles is always perfect with fall vegetables, as well as chicken or artichokes French, or with appetizers such as hummus and pita. Fruit forward and crisp, Vignoles comes from our own estate grapes planted in 1981. This vintage is highly awarded, with a 90 pt. rating, two gold and three silver medals.



*Grapes from the vineyard
we tasted at the party*

Len's Merlot & Mignon Sliders

A request was made this summer for Len's time-honored Merlot & Mignon recipe. Here goes!

1 oz. Red Osier Sauce	1/2 Tbsp Worcestershire sauce
12 oz. water	
1-2 oz. Keuka Spring Merlot	2 Tenderloins of Beef, 6-7 lbs. each
1/4 tsp onion powder	Dinner rolls
1/4 tsp yellow mustard	Salt, pepper, and garlic powder
1/4 tsp salt	
1 Tbsp butter	

Rub the tenderloins with the salt, pepper, and garlic powder. Roast, uncovered, at 325° for an hour or until internal temperature reaches 130°. Let rest 10 minutes before slicing thin. Meanwhile, prepare the sauce. Combine the first 8 ingredients, minus the butter, in a pan on the stove and cook until heated through. Then add the butter. Cut the dinner rolls in half like a sandwich. Ladle sauce on the top inside of the roll. Layer on slices of meat to make a slider, and enjoy! Serves plenty. *Original recipe, Keuka Spring Vineyards.*



Lt. Governor Kathy Hochul at KSV



Fun at this year's wine club party

In the Vineyard & Around the Winery

Big news this summer that I'm sure you've already heard. It was a great year for us in terms of accolades and mentions. Winning Winery of the Year from the New York Wine & Food Classic is an award we were particularly excited about. The award is based on the number of wines entered in that competition that win a certain level of award. Our 2015 Gewurztraminer won Best White Wine and Best Gewurztraminer; 2015 Semi Sweet Riesling won Best Overall Riesling and Best Medium Sweet Riesling; 2015 Humphreys Dry Riesling won Best Dry Riesling; and Celebrate won Best Hybrid/Vinifera white blend.

We celebrated the award with our Music & Wine event and Agonal Rhythm, and later in the week

Lieutenant Governor Kathy Hochul visited to present the award. I urge you to pick up any of these wines as soon as possible—they are selling quickly. There are a number of articles about the award linked on our web site if you'd like to learn more.

In addition, we were mentioned in Wine & Spirits magazine and in a recipe section of Wine Enthusiast. Also, our 2014 Miller's Cove Red won the Best Red Wine at the New York State Fair this summer.

We are going electronic with this newsletter! Archives going back to 2009 can be found on our web site.

It was great to see you over the summer! We had a hot but great summer season and a fabulous wine club party. Here's to harvest!