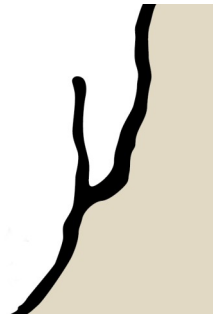


Keuka

SPRING

VINEYARDS



Harvest 2017



UPCOMING EVENTS

Music & Wine with the Galtee Mountain Boys, Sep. 10

KLWT Harvest Celebration of Food & Wine, Sep. 16 & 17

Paint party with the YCAC, Sep. 21

Music & Wine with Bob & Dee, Sep. 24

KLWT Keuka Holidays I, Nov. 11 & 12

KLWT Keuka Holidays II, Nov. 18 & 19

Holiday Barrel Tasting, Dec. 2 & 3

News from the vineyard & winery

In the Vineyard

Many people have asked how the grapes are coming this year. After a rainy spring, we have had a relatively cool summer. In fact, in the beginning of September, the grapes were only about 70% to veraison (color change and ripening), which is not usually the case.

Back in June, we made sure to drop fruit clusters in order to maximize the ripeness of the grapes on the vine.

What does this mean for harvest? This newsletter is inaccurately called the "Harvest" issue, because there has been no harvest here yet! Harvest will be late this year, and probably long. We are

anticipating starting harvest the third week of September, and continuing possibly through the early November. In other years, we have already started or been very close to harvesting Vignoles and other grapes at this time.

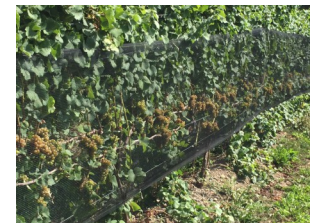
August Deimel, our winemaker feels that these are the years that test the skill and the art of the winemaker. In fact, in some way, every year is like this.

In other vineyard news, we have invested in nets covering our new Gewurztraminer plantings. In total, we have about one acre of Gewurztraminer, planted three and four years ago. Last year's crop, which would have been our first

estate Gewurztraminer vintage from the lower planting, was ninety percent demolished by birds. (It ended up being blended because there was not enough of it). With the nets, we hope to protect the grapes so we can make an estate vintage.



Nets on the new plantings of Gewurztraminer protect the grapes from bird damage



About the Wines

2016 Dynamite Gewurztraminer

This is the very last of the 2016 Dynamite Gewurztraminer. We saved it for you! A small vintage of only 50 cases, this Gewurztraminer is one hundred percent barrel-fermented. The vintage is in such limited availability we have not submitted it for ratings. Enjoy this dry, refreshing and balanced wine with pork tenderloin, turkey, curry, and German foods.

2016 Lemberger

The 2015 Lemberger sold out quickly, and we did not have a 2014 Lemberger, but we were able to make 350 cases of this vintage. Made from two-thirds estate fruit with no oak contact, enjoy savory spices mingled with plum and ripe cherry character. Our 2015 Lemberger is one of Wine & Spirits 100 Best Buys of the Year and was rated 91 points.

Crooked Lake White

The virtue of Crooked Lake White continues to go unsung! Often overlooked on the tasting sheet between Riesling, this medium-dry white blend of Vidal Blanc, Seyval Blanc, and Riesling pairs well with many different foods. Try it with vegetable soups, salads, pasta dishes, and chicken and fish dishes. Make sure you enjoy it with the recipe on the back page!

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Around the Winery



We have a new assistant winemaker! Rebecca Gilroy interned at Fox Run in winemaking from 2016-2017, while completing the Finger Lakes Community College Viticulture & Wine Technology program. Coming from a previous career in nursing, she likes the creativity and science in the wine industry, and wanted to reconnect and move back to her hometown of Seneca Falls. Make sure you get the chance to meet her at our next event!

There is some new construction at the winery. We completed a storage barn, up on the hill behind the building. Also, we are expanding the tank room and press pad to accommodate more space. With this expansion, we can increase our production by 4200 cases,



Creamy Corn Pasta with Basil

Are you tired of corn on the cob yet? Enjoy this recipe as an alternative while corn is still fresh and sweet. Pair it with a cool glass of Keuka Spring Crooked Lake White.



12 oz. farfalle pasta
1 Tbsp. olive oil
1 bunch scallions
2 large ears corn, shucked and kernels removed (2 cups)
1/2 tsp. black pepper

3 Tbsp. unsalted butter
1/2 cup Parmesan cheese, grated or shredded
1/2 cup torn basil or mint
1/4 tsp. red pepper flakes
Fresh lemon juice

Cook the pasta in a large pot of well-salted water until 1 minute shy of al dente. Drain and reserve 1/2 cup pasta water. Heat the oil in a large sauté pan. Add scallion whites and a pinch of salt until soft, about 3 minutes. Add 1/4 cup water and all but 1/4 cup corn and simmer 3 to 5 minutes. Add 1/4 tsp. each salt and pepper. Puree mixture until smooth in blender. Heat the same skillet and add butter to melt. Add reserved 1/4 cup corn and cook 1-2 minutes or until tender. Add the corn puree and cook for 30 seconds. Reduce heat to medium and add pasta with half the reserved pasta cooking water. Cook for 1 minute, and stir in 1/4 scallion greens, parmesan, herbs, red pepper, and 1/4 tsp. each salt and pepper. Sprinkle with fresh lemon juice and enjoy. *Recipe from New York Times Cooking online*

or 50%. Check it out when you are next in!



*Expansion
of the
production
area*



August Deimel recently spoke at The Literacy Volunteers of Ontario-Yates "Behind the Wines." The focus of the discussion was on the importance of immigrant populations to the wine industry.

We had so fun at Music & Wine and the Wine Education Series this summer! We were glad many of you could share this with us. We lucked out in August with dry, sunny, comfortable weather for live music and great food and wine! There are still two more music dates in September for you to join us...

By the way, our 2016 Dry Rosé is sold out. We are glad you could sample this wine over the summer, in your early summer package, and at the Vista wine club dinner. It was a favorite for many. Until next year's Dry Rosé season!

We wish you a Happy Harvest season and look forward to seeing you soon.