

Keuka SPRING

2019 Après



Vineyard & Winemaking Notes

We have been growing the Vignoles grape for many years for its uniquely vibrant citrus and tropical fruit aromas. The fungus *botrytis*, nicknamed by the French the “noble rot”, grows somewhat on most grapes, but it loves Vignoles. *Botrytis* desiccates some of the berries, thereby intensifying the flavors. This process, crucial to the famed *Sauternes* dessert wines, is likewise one of the secrets to our Après. About 15% of the Vignoles grapes in this 2019 vintage were “happily” botrytized.

Appellation	Finger Lakes
Growers	Keuka Spring Vineyards
Composition	94% Vignoles, 6% Vidal Blanc
Harvest dates	Sep. 27 and Oct. 26, 2019

Winemaker	August Deimel
Fermentation	100% in tanks
Alcohol by volume	13%
Residual sugar	9.3%
Sweetness perception	Sweet

Bottling dates	June 4, 2020
Production	249 cases (375mL bottles)

Tasting Notes

Available as a special release, our Après dessert wine is creamy and soft with luscious apricot, citrus, and honey notes and a luxurious finish. Serve well chilled.

Food Pairing Ideas

A delicious companion to fruit tarts, carrot cake, desserts with chocolate and whipped cream, or drizzled over fresh fruit, or cheesecake. Or enjoy on its own instead of dessert, sip by sip, in a little glass!