

# Keuka SPRING

## 2019 Vignoles



### Vineyard & Winemaking Notes

We have been growing the Vignoles grape for many years for its uniquely vibrant citrus aroma, its attractiveness to *botrytis*, the “noble rot”, and its affinity for wines with a sweet-tart character. Twenty percent of the Vignoles grapes in this 2019 vintage was nicely *botrytized*. We fermented 100% of the juice in tanks, with malolactic conversion to round out the mid-palate and finish of the wine.

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

Winemaker	August Deimel
Fermentation	100% in tanks
Alcohol by volume	9.9%
Residual sugar	9%
Sweetness perception	Semi-sweet

Bottling dates	May 14, 2020
Production	403 cases

### Accolades

93 Points and Gold Medal, 2020/21 New York Wine Classic Competition

### Tasting Notes

Swirl and savor the amazing bouquet of our Vignoles before tasting. It opens with a vibrant aroma of orange blossoms, fills the mouth with lovely sweet citrus notes and finishes with hints of apricots. Serve chilled.

### Food Pairing Ideas

Spicy cuisine like Thai, Indian curries, Szechuan, Mexican; lemon-roasted chicken; artichokes French; appetizers such as hummus with pita.