

# Keuka SPRING

## 2018 Epic Reserve



### Vineyard & Winemaking Notes

Each vintage, we dedicate a selection of the finest red *vinifera* grapes to our Epic Reserve. In 2018, we performed daily rack-and-returns (*délestage*) to extract more fruit and tannin, and extended maceration by 3 weeks. For the first time in 5 years, blending trials for this 2018 vintage suggested that a touch of oak might highlight the expressiveness of the fruit flavors. And it did. We delayed bottling and aged the wine one month in American oak, yielding a classically balanced and beautifully aromatic wine.

Appellation	Finger Lakes
Growers	Standing Stone Vineyards, Sawmill Creek Vineyards, Atwater Vineyards, Doyle Vineyards
Varietals	Cabernet Sauvignon, Cabernet Franc, Merlot
Harvest dates	October 10, 14, 19 and 22, 2018
Winemaker	August Deimel
Fermentation	100% in tanks with delayed se- quential malolactic conversion.
Alcohol by volume	13.8%
Residual sugar	0%
Sweetness perception	Dry
Vegan	Yes
Bottling dates	September 13, 2019
Production	190 cases

### Tasting Notes

Epic Reserve tantalizes the taster with a hint of light pepper on the nose, and blooms on the palate with lovely notes of red cherries and currants. The roundness of the body and tannins not only make this wine a special treat now, but should also reward further cellaring.

### Food Pairing Ideas

Juicy meats like steaks, pork or lamb chops; vegetables au gratin or cooked in garlic.