

Keuka SPRING

2018 Lemberger



Vineyard & Winemaking Notes

Lemberger, also known as Blaufränkisch, is a red grape of central European origin that grows happily in the Finger Lakes *terroir*. It produces wines with vibrant dark berries aromas and spice notes. We perform daily rack-and-returns (*délestage*) during fermentation to extract additional color, flavor and tannin. To showcase this wine's unique aromatics, we forego oak aging and blend a small amount of Merlot for smoothness.

Appellation	Finger Lakes
Growers	Keuka Spring Vineyards, Martini Vineyards, Sawmill Creek Vineyards, Atwater Vineyards
Varietal	Lemberger, with a small amount of Merlot
Harvest date	October 5 and 14, 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	July 17, 2019
Production	205 cases

Tasting Notes

Our Lemberger opens with cherry aromas and smoky, spicy notes that evoke the out-of-doors. The soft texture envelops the mid-palate, guiding you to a lovely lingering finish.

Food Pairing Ideas

Lamb cooked in herbs with traditional mint jelly, kebabs, duck breast, Feta and Gouda cheeses.