

# Keuka SPRING

## 2017 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*, nick-named by the French the “noble rot”, grows on most grapes, but it loves Vignoles. *Botrytis* dessicates 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 2017 vintage were “happily” botrytized.



|               |                        |
|---------------|------------------------|
| Appellation   | Finger Lakes           |
| Growers       | Keuka Spring Vineyards |
| Composition   | 100% Vignoles          |
| Harvest dates | October 4, 2017        |

|                      |               |
|----------------------|---------------|
| Winemaker            | August Deimel |
| Fermentation         | 100% in tanks |
| Alcohol by volume    | 12.5%         |
| Residual sugar       | 10%           |
| Sweetness perception | Sweet         |

|                |                           |
|----------------|---------------------------|
| Bottling dates | February 22, 2018         |
| Vegan          | Yes                       |
| Production     | 167 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!