

Keuka SPRING

2020 Blaufränkisch Nouveau Style



Vineyard & Winemaking Notes

The Austrian variety *Blaufränkisch* (in Germany, *Lemberger*), is a red grape of central European origin that grows happily in our relatively cool Finger Lakes *terroir*. Rather than fermenting the *Blaufränkisch* juice traditionally, that is, after crushing and de-stemming the fruit, we kept the clusters and berries intact, and fermented them in a CO₂-saturated vessel for 20 days — a method called *carbonic maceration*. We then pressed the whole clusters and allowed the fermentation to finish naturally without the skins. Bottling was performed without filtering to preserve the mouthfeel and richness of the flavor.

Appellation	Finger Lakes
Growers	Simmons Vineyard, Keuka Spring Vineyards, Anthony Road Wine Co.
Varietal	Blaufränkisch (Lemberger)
Harvest date(s)	Oct. 1, 13 and 14, 2020

Winemaker	Lynne Fahy
Fermentation	In an egg-shaped Flextank

Alcohol by volume	12.2%
Residual sugar	0%
Sweetness perception	Dry

Bottling date	Jan. 26, 2021
Production	40 cases
Vegan	Yes

Tasting Notes

Our hand-picked, dry, limited-production, Blaufränkisch Nouveau Style is a new wine for a new year that captures the creative spirit of our winemaking team. Between a traditional rosé and a classic red wine in color, it is designed for early consumption, delighting your palate with its bright cranberry and raspberry notes and its delicate structure.

Food Pairing Ideas

Enjoy at room temp, or slightly chilled, with a tasty charcuterie board, savory poultry dishes, or on its own!