

Keuka SPRING

2017 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. Fifteen to 20% of the Vignoles grapes in this 2017 vintage was nicely botrytized. We fermented 85% of the juice in tanks, and 15% in neutral barrels to round out the mouth-feel and finish of the wine.



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	12.4%
Residual sugar	6%
Sweetness perception	Semi-sweet

Bottling dates	February 15, 2018
Vegan	Yes
Production	489 cases

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.