

Keuka SPRING

2018 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. Thirty percent of the Vignoles grapes in this 2018 vintage was nicely *botrytized*. We fermented 100% of the juice in tanks, with malolactic conversion to round out the mid-palate and finish of the wine.

Appellation	Finger Lakes
Growers	Keuka Spring Vineyards
Composition	Vignoles
Harvest dates	September 20, 2018

Winemaker	August Deimel
Fermentation	100% in tanks
Alcohol by volume	10.2%
Residual sugar	8%
Sweetness perception	Semi-sweet

Bottling dates	March 21, 2019
Production	425 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.