

KEUKA LAKE VINEYARDS

FINE ESTATE WINES

Tech Sheet

2015 Fournier Vineyard Leon Millot

Variety Composition: 100% Leon Millot
Vineyard: Fournier Vineyard; eastern Keuka Lake
Clones: 80% Boordy, 20% Foster

Alcohol: 10.7% **Residual Sugar:** 2 g/L
Final pH: 3.73 **Final TA:** 6 g/L
Date Bottled: July 14, 2016
Total Production: 211 cases

Harvest Data

Boordy Clone

Harvested: September 19
Brix: 24.5
pH: 3.13
TA: 12.4 g/L

Foster Clone

Harvested: September 8
Brix: 23.0
pH: 3.31
TA: 8.4 g/L

Vinification

Boordy Clone

Hand harvested
De-stemmed into 1-ton macro bins
21-day fermentation, inoculated with ICV D254
Pressed to neutral French oak barrels

Foster Clone

Hand harvested
De-stemmed into 1-ton macro bin
13-day fermentation, inoculated with ICV D254
Pressed to neutral French oak barrels

Aged in oak for 8 months until blending
No fining agents used
Vegan friendly
Sterile filtered at bottling

Vineyard

Planted around 1950 by one of the Finger Lake's leading wine-growing pioneers, Charles Fournier, the Fournier Vineyard sits on the eastern hills overlooking Keuka Lake on a moderately steep slope. The 1 ½ acre vineyard remains on its original Umbrella trellis system, which allows for the shoots to be tucked downwards to minimize growth due to the varieties high vigor potential. The soils are silty loam with large stone fragments from glacial till, allowing for good drainage but high erosion. Due to the soils eroding over time, the highly dense subsoil has been exposed at the surface and is slowly permeable.

