

KEUKA LAKE VINEYARDS

FINE ESTATE WINES

Tech Sheet

2016 Leon Millot, Fournier Vineyard

Variety Composition: 100% Leon Millot

Vineyards: 70% Fournier, 30% Fils de Fournier

Final Analysis

Alcohol: 12.5%

Final pH: 3.48

Final TA: 7.3 g/L

Date Bottled: July 20, 2017

Total Production: 135 cases

Harvest Data

Fournier, Foster clone

Harvested: August 29

Brix: 22.5

Fils de Fournier

Harvested: August 29

Brix: 22.5

Fournier, Boordy clone

Harvested: August 31

Brix: 23.0

Vinification

All vineyards hand harvested and vinified separately

De-stemmed into 1-ton macro bins

Inoculated with D254, 9 to 13-day fermentations

Pressed to neutral French oak barrels

Aged in oak for 9 months until blending

No fining agents used

Vegan friendly

Sterile filtered at bottling

Vineyards

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 1½ acre vineyard remains on its original umbrella trellis system, which allows for the shoots to be tucked downwards to help check the high vigor characteristic of this variety. 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.

About a football field distance away, the 1½ acre Fils de Fournier vineyard was planted in three phases from cuttings from our Fournier vineyard. The first third of an acre was planted in 2009, while the youngest portion was planted in 2014.

