

# KEUKA LAKE VINEYARDS

FINE ESTATE WINES

## Tech Sheet

### 2017 Dry Amber Vignoles

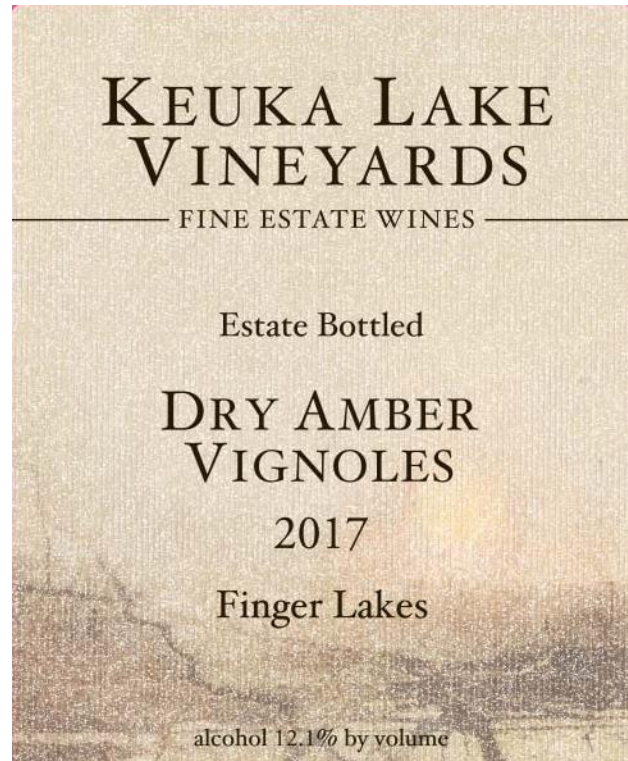
**Varietal Composition:** 100% Vignoles  
**Vineyards:** 53% Garden, 47% Turkey Run

#### Final Analysis

Alcohol: 12.1%  
Residual Sugar: 4 g/L  
Final pH: 3.21  
Final TA: 9.6 g/L  
Date Bottled: July 16, 2018  
Total Production: 57 cases

#### Harvest Data

*Garden & Turkey Run*  
Hand Harvested: September 30, 2017  
Brix: 22.6



#### Vinification

Grapes from both vineyards were crushed together and inoculated with W15. After 10 days of fermentation on the skins, this orange wine was pressed into stainless steel tank for 6 weeks. Racked into 2 barrels, one barrel put through malolactic fermentation and one was left with higher acidity. After 7 months barrel aging with lees stirring, the barrels were blended for bottling. No fining agents used, vegan friendly.

#### Vineyards

The Garden vineyard comprises about 1/4 acre planted in 2004 on an old flower garden (the previous owner planted and fertilized flowers that he sold in the market). This area tends to be very productive, but susceptible to Botrytis. The vineyard was converted to Vertical Shoot Position (VSP) trellis system for the 2016 season, which allows for the canes to be tucked into catch wires and exposes the fruit to the benefits of sunlight and airflow.

The Turkey Run Vineyard is our farthest east property on Keuka Lake and is just over 1½ acres. Due to the susceptibility of Vignoles to mildew, the trellis was converted to VSP from the Umbrella system, to allow for more sun exposure and better air flow to reach the fruit during the growing season.