

KEUKA LAKE VINEYARDS

FINE ESTATE WINES

2018 Dry Amber Vignoles

Varietal Composition: 100% Vignoles

Vineyards: 51% Silvernail, 49% Garden

Final Analysis

Alcohol: 10.3%

Residual Sugar: 4 g/L

Final pH: 3.45

Final TA: 9.5 g/L

Date Bottled: July 2, 2019

Total Production: 66 cases

Harvest Data

Silvernail & Garden

Hand Harvested: September 22, 2018

Brix: 18.3

The Story

Our first vintage of Dry Amber Vignoles was in 2013, created by winemaker Moss Bitner, who was keen to explore different styles and techniques. This wine is an orange wine, meaning that it is made from white grapes fermented on their skins. Even though the Vignoles grapes in the vineyard look green to yellow when ripe, after fermentation the pigments turn orange. The combination of tannins and those big Vignoles acids hits the palate full on, this is a wine for folks that take their coffee black.

Vinification

Grapes from both vineyards were crushed together and inoculated with Lavlin C. After eight days of fermentation on the skins, the wine was pressed into a stainless steel tank for winter aging on light lees. This wine did not go through malolactic fermentation. It was naturally cold stabilized by winter cellar temperatures and is vegan friendly.

Vineyards

The Silvernail vineyard is 3½ acres of Vignoles located on the east side of Keuka Lake just off of Silvernail Road. Resting on moderately drained soils made of clayed sediments intermixed with dense glacial till, where the upper two feet of soil is very permeable. The Garden vineyard comprises about 1/4 acre planted in 2004 on an old flower garden (the previous owner planted and sold flowers in a local market). 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.

