

KEUKA LAKE VINEYARDS

FINE ESTATE WINES

2018 Turkey Run Vignoles

Varietal Composition: 100% Vignoles

Vineyard: 100% Turkey Run

AVA: 100% Finger Lakes

Final Analysis

Alcohol: 10.3%

Residual Sugar: 6 g/L

Final pH: 3.17

Final TA: 11.6 g/L

Date Bottled: July 1, 2019

Total Production: 152 cases

Harvest Data

Turkey Run

Harvested: September 23, 2018

Brix: 19.3



The Story

At Keuka Lake Vineyards, we are in a love affair with the complex hybrid grape Vignoles. Our admiration stems from the ripe fruit flavors and high acids of this grape, characteristics which lend themselves to making many different styles of wine. The acid carries that fruit from dry table wines, to sparkling styles, and even to rich dessert wines. The grape is both versatile and quite mysterious. For many years, Vignoles was assumed to be the same variety as Ravat 51, but recent genetic testing has proven that these varieties are not related, and the parentage of Vignoles remains unknown. Turkey Run is arguably our favorite estate Vignoles vineyard, and we produce this vineyard label wine only in those vintages that produce an outstanding dry wine.

Vinification

After hand harvesting, the fruit was crushed and pressed before settling for 48 hours in stainless steel tank. After racking and inoculation with RHST yeast, the fermentation took three weeks to complete at temperatures less than 67°F. This wine was naturally cold stabilized by winter cellar temperatures, and is vegan friendly.

Vineyard

The Turkey Run Vineyard is our eastern most property on Keuka Lake and is just over 1½ acres. The site is made of thin intermittent layers of clay mixed with dense glacial till, which are moderately well-drained, and the top soil is fairly permeable. The vineyard is sloped to 15%, where erosion has allowed the dense stone to remain at the soil's surface. Due to the susceptibility of Vignoles to mildew and bunch rot, the trellis was converted to VSP from the Umbrella system, to allow for more sun exposure and better air flow.