KEUKA LAKE VINEYARDS
FINE ESTATE WINES

2022 Léon Millot

Tech sheet

VITICULTURE

The Leon Millot is a stellar French-North American hybrid developed in Alsace in the early 1900s. Charles Fournier, a winemaker from Champagne, came to the Finger Lakes and pioneered the planting of Vitis vinifera in the Finger Lakes, in addition to French hybrids. This wine is a blend of Boordy and Foster clones, planted across two blocks, one of which was planted by Charles Fournier in the 1950s. These vines are own-rooted and require very little agrochemical input relative to Vitis vinifera because of the North American genetics in the hybrid. We work to tame the natural vigor of the variety by using the traditional Guyot pruning system with long canes to balance the fruit/vegetation ratio. The result is a deeply colored and complex wine.

VINIFICATION

Destemmed whole berries were placed in bins for fermentation and punched down two to three times daily for cap management. Once dry, free run and pressed wine were settled in tank before barreling down into neutral French Oak barrels where malolactic fermentation took place. The wines were aged for 10 months in barrel and were blended shortly before bottling.

TASTING NOTES

Typical of our Boordy and Foster clone Léon Millot, the color is a deep dark red. This wine displays primary notes of blackberry, Black Splendor Plum, and miso supported with a hint of fresh mint. Soft tannins and good acidity deliver great length after a juicy mid-palate. This wine pairs well with lamb, roasted eggplant Moussaka, braised short ribs, and with dark chocolate

Technical Data

pH 3.66
Total Acidity 6.9g/L
Residual Sugar 1.5g/L
Alcohol 12.3% ABV
Production 220 Cases