Keuka Lake Vineyards
2022 Skin Ferment Vignoles

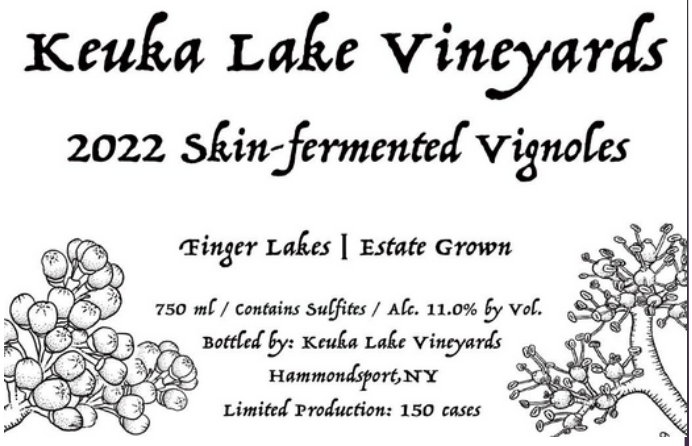
Tasting Notes

Candied pineapple, papaya, sutbler aromatics of orange blossom and honey on the nose. While the palate has medium grippy tannins with notes of apple turnover, papaya and medium length finish. Pair with a Charcuterie board with cured meats, cheeses and olives, smoked fish and pickled vegetables or lentil stew

Estate Grown
Eastside
Training: VSP
Hand harvested: September 11 & 16

Analysis:
Alcohol: 11.0%
pH: 3.44
TA: 9.2 g/L
RS: 0 g/L

150 Cases Produced
Bottled: July 31, 2023



Winemaking

A portion was destemmed whole berries into 1 ton Welch bins to ferment for 7 days. The bins were punched down. They were pressed off then sulfured and barrelled down to age for 9 months. The other portion was left on the skins for 24 hours then pressed and fermented and aged in a stainless steel tank. Sterile filtered at bottling. Vegan friendly

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