KEUKA LAKE VINEYARDS
FINE ESTATE WINES

2022 Vignoles

Tech sheet

VITICULTURE

The three Vignoles vineyard blocks are situated on the eastern side of Keuka Lake, benefiting from extended heat with the afternoon sun. The aspect is slightly sloped which allows for better sunlight interception into the fruit zone, especially as we train these blocks to a traditional Guyot vertical training system. The soil type is moderately well drained and medium textured. The available water capacity is moderate, and the natural fertility is low which is perfectly suited to quality viticulture. We restrict crop load manually starting early in the season, we leaf pluck the fruit zone, and we position shoots to increase airflow and light. This increases quality and lessens our reliance on agrochemicals in our dedication to sustainable viticulture

VINIFICATION

At harvest, our 100% estate-grown Vignoles was handpicked, de-stemmed and gently pressed with some whole cluster included to assist in a nuanced and targeted extraction of phenolics and flavor precursors. We fermented each block individually in stainless steel at about 60°F for 10-12 weeks. Aged on fine lees for 10 months and naturally cold stabilized. The blend was created just before bottling. Vegan friendly.

TASTING NOTES

This wine displays lime zest, quince paste, and honeysuckle aromas. The palate is beautifully textured with lively acidity. This wine complements shellfish and fatty fish like salmon. Stilton and Roquefort cheeses match well as does crème brûlée. Spicy ethnic foods like Indian and Thai are enhanced with this pairing.

Technical Data

pH 3.37
Total Acidity 8g/L
Residual Sugar 0.00g/L
Alcohol 12.1% ABV
Production 310 Cases

Awards

90 The Cork Report