KEUKA LAKE VINEYARDS
FINE ESTATE WINES

2024 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

The fruit was handpicked, de-stemmed and fermented with over a two-week period. The wine went through malolactic fermentation in barrel and was aged for 11 months in neutral French oak. Unfined and vegan friendly.

TASTING NOTES

The warm and drier than average 2024 Finger Lakes vintage gifted us pristine fruit. Both Léon Millot clones produced clean and ripe fruit, reminiscent of our strongest vintages — 2010 and 2020 — when our Léon Millot was judged the best red wine in New York State. The 2024 vintage is richly layered with expressive black currant, violet and black cherry aromatics complimented by undertones of assam tea and cola spices. This complex, full-bodied and ageworthy wine will continue to reward the connoisseur for years to come.

Technical Data

pH 3.7
Total Acidity 7.1g/L
Residual Sugar 1.5g/L
Alcohol 13.3% ABV
Production 240 Cases