KEUKA LAKE VINEYARDS

FINE ESTATE WINES

2024 Vignoles

Tech sheet

VITICULTURE

The grapes come from Turkey Run and the three Silvernail estate vineyards on the eastside of Keuka Lake. All the vineyards were converted about 10 years ago to vertical shoot positioned training and leaves are removed each year around the clusters to facilitate better airflow. All the vineyards are moderately sloping, allowing for better sunlight interception into the fruit zone, and have moderately well drained soils. The extensive handwork done ensures the best quality fruit.

VINIFICATION

The clusters of grapes were handpicked and field sorted between September 16th and 21st with 21.9 to 22.5 brix. The clusters were mostly destemmed and gently pressed. After settling, the juice was inoculated and fermented in stainless steel at 60F for 10 to 12 weeks. The wine was aged for 9 months and naturally cold stabilized. Vegan friendly.

TASTING NOTES

This Vignoles is an excellent example of KLV's unique dry Vignoles. This wine has no residual sugar, but doesn't taste bone dry. Ripe pear and green apple characterize the pleasant aroma, while the palate is beautifully textured with pear and papaya flavors and lively acidity leading to a strong mineral finish. The wine complements shellfish and fatty fish, like salmon and pairs well with blue cheese and spicey Thai or Indian food.

Technical Data

pH 3.33
Total Acidity 10.0g/L
Residual Sugar 0.0g/L
Alcohol 13.5% ABV
Bottled August 4, 2025
Production 504 Cases