

KEUKA LAKE VINEYARDS

FINE ESTATE WINES

Tech Sheet

2016 Vignoles, Turkey Run Vineyard

Varietal Composition: 100% Vignoles

Vineyard: Turkey Run

Final Analysis

Alcohol: 14.0%

Residual Sugar: 0 g/L

Final pH: 3.16

Final TA: 8.9 g/L

Date Bottled: July 19, 2017

Total Production: 191 cases

Harvest Data

Turkey Run

Harvested: September 21

Brix: 24.5

pH: 3.04

TA: 11.1 g/L

Vinification

Hand harvested

Inoculated with X5 yeast

3 month fermentation at less than 58°F

Aged on lees for 3 months

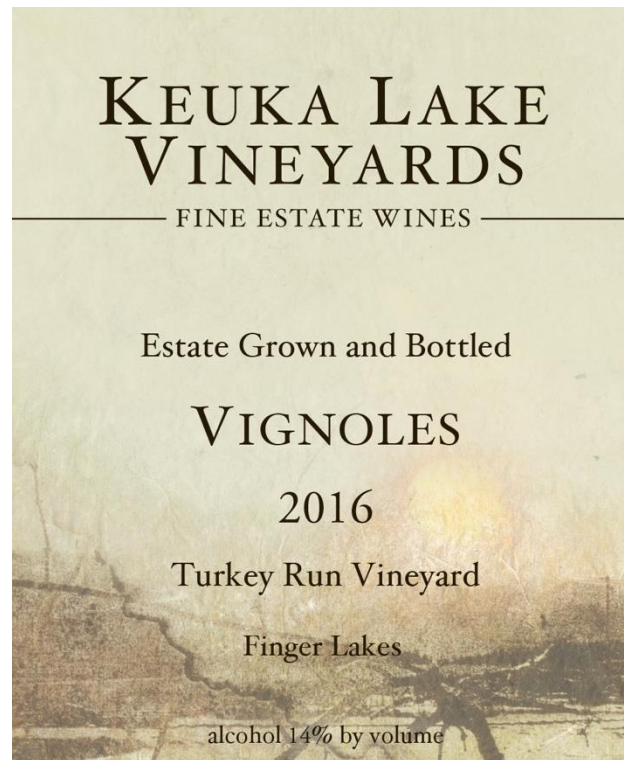
No fining agents used

Vegan friendly

Sterile filtered at bottling

Vineyard

The Turkey Run Vineyard is our farthest east property on Keuka Lake and is just over 1½ acres. The site is made of thin intermittent layers of clay mixed with dense glacial till, which are moderately well-drained and the top soil is fairly permeable. The vineyard is sloped to 15%, where erosion has allowed the dense stone to remain at the soil surface. Due to the susceptibility of Vignoles to mildew, the trellis was converted to VSP from the Umbrella system, to allow for more sun exposure and better air flow to reach the fruit during the growing season.



The Turkey Run vineyard is our highest vineyard located on an eastern hill overlooking Keuka Lake. The grafted vigneoles vines were planted in 2004 and 2009 on soils that are well-drained glacial till. Vines are pruned, leaf-pulled, cluster thinned and harvested by hand. In 2016, yields were about 2 tons/acre. No herbicides or artificial nitrogen fertilizers were used.

The Vigneoles fruit was hand-harvested, followed by crushing and pressing into stainless steel tank. After settling, the racked juice was inoculated with X5 yeast and fermentation proceeded over 3 months at less than 58°F. The wine was aged on lees for 3 months, no fining agents were used, vegan friendly, and sterile filtered at bottling.