

KEUKA LAKE VINEYARDS

FINE ESTATE WINES

2019 Leon Millot

Variety Composition: 100% Leon Millot
Vineyards: 100% Fournier & Fils de Fournier
Clones: 81% Boordy, 19% Foster
AVA: 100% Finger Lakes

Final Analysis

Alcohol: 13.4%
Final pH: 3.4
Final TA: 8.9 g/L
Date Bottled: Sept 3rd, 2020
Total Production: 51 cases

Harvest Data

Foster Clone
Harvested: September 29th, 2019
Brix: 25.8

Boordy Clone
Harvested: September 24^h, 2019
Brix: 24



The Story

Leon Millot is a hybrid grape developed in France in the early 1900s with blue skins and small berries. We have two vineyards, each with two different clones of Leon Millot, Boordy and Foster. Each year we blend the wine made from the two different clones in making our neutral-oak aged, medium-bodied red wine. Our efforts in treating this hybrid grape as if it were a vinifera have not gone unnoticed – we are referenced in the Leon Millot wiki page for our 2010 Leon Millot which won “best red wine” in the New York Wine and Food Classic.

Vinification

Typically, we hand harvest the Foster and Boordy clones on different days, based on when each clone reaches optimal ripeness. The Foster tends to ripen a week or two earlier than the Boordy. In 2018, we had lower than normal yields of the Foster clone, so we picked a little bit of the Boordy with the Foster in order to have enough fruit to fill our 1-ton Welch fermentation bins. The fruit was then crushed and inoculated with D254. After fermentation on the skins for seven days, the wine was pressed to stainless steel tank, where it settled, and was then transferred to neutral oak barrels and aged for nine months before blending. No fining agents were used, and this wine is vegan friendly.

Vineyards

Planted around 1950 by one of the Finger Lake’s leading wine-growing pioneers, Charles Fournier, the Fournier vineyard sits on the eastern hills overlooking Keuka Lake on a moderately steep slope. The 1½ acre vineyard remains on its original umbrella trellis system, which allows the shoots to be tucked downwards to help check this variety’s high vigor. The soils are silty loam with large stone fragments from glacial till, allowing for good drainage but high erosion. Due to the soils eroding over time, the highly dense subsoil has been exposed at the surface and is slowly permeable. About a football field distance away, the 1½ acre Fils de Fournier vineyard was planted in three phases from cuttings from our Fournier vineyard. The first third of an acre was planted in 2009, while the youngest portion was planted in 2014.