

KEUKA LAKE VINEYARDS

FINE ESTATE WINES

Tech Sheet

2017 Turkey Run Vignoles

Varietal Composition: 100% Vignoles

Vineyard: 100% Turkey Run

Final Analysis

Alcohol: 12.9%

Residual Sugar: 5 g/L

Final pH: 3.00

Final TA: 9.8 g/L

Date Bottled: July 16, 2018

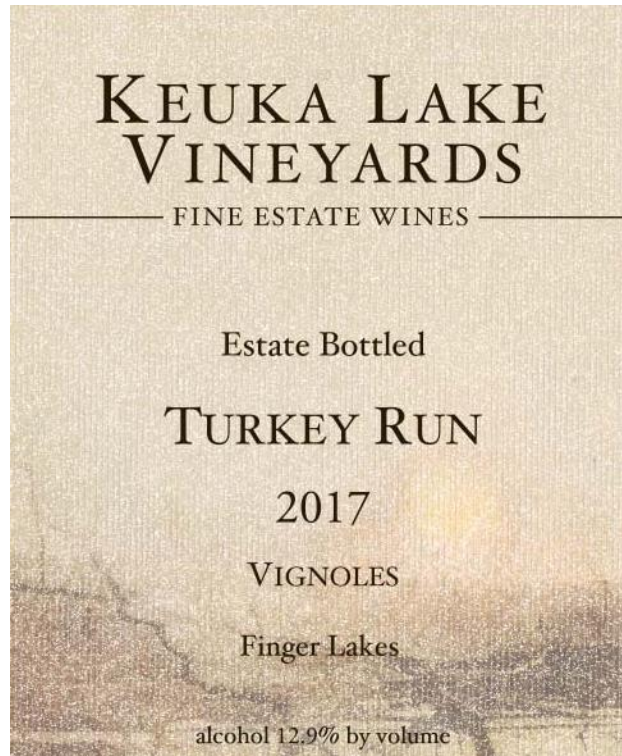
Total Production: 93 cases

Harvest Data

Turkey Run

Harvested: September 30, 2017

Brix: 23.5



Vinification

After hand harvesting the Turkey Run vineyard, the grapes were crushed and pressed and the juice settled for 48 hours in stainless steel tank. After racking and inoculation with RHST yeast, the fermentation took one month to complete at temperatures less than 64°F. Naturally cold stabilized by winter cellar temperatures. No fining agents used, vegan friendly.

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.