

# KEUKA LAKE VINEYARDS

FINE ESTATE WINES

## Tech Sheet

### 2017 Leon Millot

**Variety Composition:** 100% Leon Millot

**Vineyards:** 100% Estate, a blend of our Fournier and Fils de Fournier vineyards

**Clones:** 68% Boordy, 32% Foster

#### Final Analysis

Alcohol: 12.8%

Final pH: 3.52

Final TA: 7.6 g/L

Date Bottled: July 16, 2018

Total Production: 170 cases

#### Harvest Data

*Foster Clone*

Harvested: September 9th

Brix: 21.0

*Boordy Clone*

Harvested: September 25th

Brix: 21.5

#### Vinification

The Foster and Boordy clones were hand harvested and vinified separately. After harvest, the fruit was crushed into 1-ton Welch bins and inoculated with D254. After a 2 to 4 week fermentation, the wine was pressed to neutral oak barrels and aged in oak for 9 months until blending. No fining agents used, 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 for the shoots to be tucked downwards to help check the high vigor characteristic of this variety. 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.

