

KEUKA LAKE VINEYARDS

FINE ESTATE WINES

Tech Sheet

2017 Dry Vignoles

Varietal Composition: 100% Vignoles
Vineyards: 46% Atwater, 40% Silvernail, 14%
Turkey Run

Final Analysis

Alcohol: 13.7%
Residual Sugar: 13.7 g/L
Final pH: 3.03
Final TA: 9.9 g/L
Date Bottled: June 13, 2018
Total Production: 402 cases

Harvest Data

Atwater

Machine Harvested: Sept 16, 2017
Brix: 25.0

Silvernail

Hand Harvested: Sept 26, 2017
Brix: 25.0

Turkey Run

Hand Harvested: Sept 30, 2017
Brix: 23.5

Vinification

The Vignoles vineyards were harvested and vinified separately. After harvest, fruit was destemmed, crushed and pressed, and the juice left to settle for 48 hours. Each vineyard lot was inoculated with a different yeast, and the fermentations lasted from one to four months. Naturally cold stabilized by winter cellar temperatures. Vegan friendly.

Vineyards

The Atwater Vignoles vineyards are planted in three blocks, located on the east side of Seneca Lake, and have one of the best views around the Finger Lakes. The blocks are planted amongst vinifera vineyards in a patchwork quilt pattern that is beautifully visible from their tasting room. The Silvernail vineyard is 3½ acres of Vignoles located on the east side of Keuka Lake just off of Silvernail Road. Resting on moderately drained soils made of clayed sediments intermixed with dense glacial till, where the upper two feet of soil are very permeable. 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.

