

KEUKA LAKE VINEYARDS

FINE ESTATE WINES

Tech Sheet

2015 Fournier Vineyard Leon Millot

Variety Composition: 100% Leon Millot

Vineyard: Fournier Vineyard; eastern Keuka Lake

Clones: 80% Boordy, 20% Foster

Alcohol: 10.7%

Final pH: 3.73

Date Bottled: July 14, 2016

Total Production: 211 cases

Residual Sugar: 2 g/L

Final TA: 6 g/L

Harvest Data

Boordy Clone

Harvested: September 19

Brix: 24.5

pH: 3.13

TA: 12.4 g/L

Foster Clone

Harvested: September 8

Brix: 23.0

pH: 3.31

TA: 8.4 g/L

Vinification

Boordy Clone

Hand harvested

De-stemmed into 1-ton macro bins

21-day fermentation, inoculated with ICV D254

Pressed to neutral French oak barrels

Foster Clone

Hand harvested

De-stemmed into 1-ton macro bin

13-day fermentation, inoculated with ICV D254

Pressed to neutral French oak barrels

Aged in oak for 8 months until blending

No fining agents used

Vegan friendly

Sterile filtered at bottling

Vineyard

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 1 ½ acre vineyard remains on its original Umbrella trellis system, which allows for the shoots to be tucked downwards to minimize growth due to the varieties high vigor potential. 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.

