



2014 CUVÉE D'AMOUR

Our Reserve wines emphasize their uniqueness featuring superior vineyard sites, distinct winemaking techniques, and diverse grape varieties.



ACCOLADES
Not Submitted

VARIETY:	100% Amurensis.
VINEYARD:	100% Keuka Estate.
VINIFICATION:	De-stemmed. Several Day Cold Soak.
VESSEL:	Open-Top Stainless Steel. Temperature Controlled.
FERMENTATION:	Traditional. 3 Times Daily Manual Punchdowns.
ÉLEVAGE:	20% 9 Months Aging. 2-4 Year Old French Oak.
DRYNESS:	Dry. 0.1% Residual Sugar.
ANALYSIS:	13% Alc, 7.7 g/L TA, 1.0 g/L R.S., 3.68 pH

VARIETY

Known as the Amur grape, this grape is part of the vitis Amurensis family, a winter-hardy grape native to southern Siberia and northern China. It's name comes from the Amur Valley in Russia and China. The vine is early ripening, resistant to frost, and thrives in cold climates.

VINTAGE

The winter before the 2014 growing season was extremely cold and many vineyards suffered vine and bud damage. After a late spring, the growing season was relatively normal, only 3% below normal temperatures. September and October were warm and dry providing excellent conditions for final ripening. The wines exhibit good weight and clear fruit, are structured and well-defined.

VINEYARD

Amurensis was planted in the early 1980's on our Keuka Estate vineyards. In total we have 0.97 acres planted. Vineyards on our Keuka vineyard are shallow, shale-based soils which adds minerality, acidity, and elegance.

THE WINE

Dark and rich with aromas reminiscent of Port. Cooked red cherry, jammy blackberry, with meaty, savory notes and a touch of black pepper. The palate is rustic with strong tannins balanced with ripe red and black fruits, sweet spice, black pepper, and a touch herbal.

FOOD PAIRING

Aged Cheeses, Game Meats (Grilled Venison), Grilled Lamb, Fatty Steaks (Grilled).

