



# 2015 CUVÉE D'AMOUR

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

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. 0.3% Residual Sugar.
ANALYSIS:	12.5% Alc, 6.8 g/L TA, 3.6 g/L R.S., 3.39 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 2015 vintage was above average in temperatures and rainfall. A third straight winter of very cold weather caused some vine injury and we had to spend more time in the vineyards to account for injured buds and vines. The weather was ideal during flowering in April and May with very warm and dry temperatures. The summer months were just slightly cooler than average which helped balance the warm start to the season. Harvest was warmer and drier than average which presented an ideal finish for the grapes. Overall, the 2015 vintage wines have more definition, freshness and weight than was the case for 2014 (also a strong vintage).

## 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.

## ACCOLADES

Not Submitted

## THE WINE

Dark and rich 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).

