



FINGER  
LAKES  
WINE  
ALLIANCE



*FLX on the Wild Side –  
Comparing Classic to Edgy Expressions of  
FLX Varietals*

*Society of Wine Educators 41<sup>st</sup> Annual Conference*

*Portland, OR*

*August 11, 2017*

# Speakers

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- **Lorraine Hems**

- Lecturer at the Rochester Institute of Technology and New York Wine and Culinary Center
- SWE - CWE, CSS, Board of Directors
- WSET Level 3
- CS with CMS
- AWS Certified Wine Judge and Instructor

- **Bob Madill**


- Wine Industry Liaison, Finger Lakes Wine Alliance
- Brand Ambassador, Glenora associated wineries
- Wine Director, Kindred Fare restaurant
- Board Member, International Riesling Foundation
- CS, with CMS, WSET Level 3
- AWS Certified Wine Judge and Instructor

# Finger Lakes Wine Alliance

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- *Incorporated in 2004*
- *33 wineries working together to promote the visibility of the Finger Lakes.*
- *Mission Statement*

*To increase the visibility and reputation of the Finger lakes appellation, its wines and wineries; as North America's pre-eminent cool-climate winegrowing region.*



# Outline

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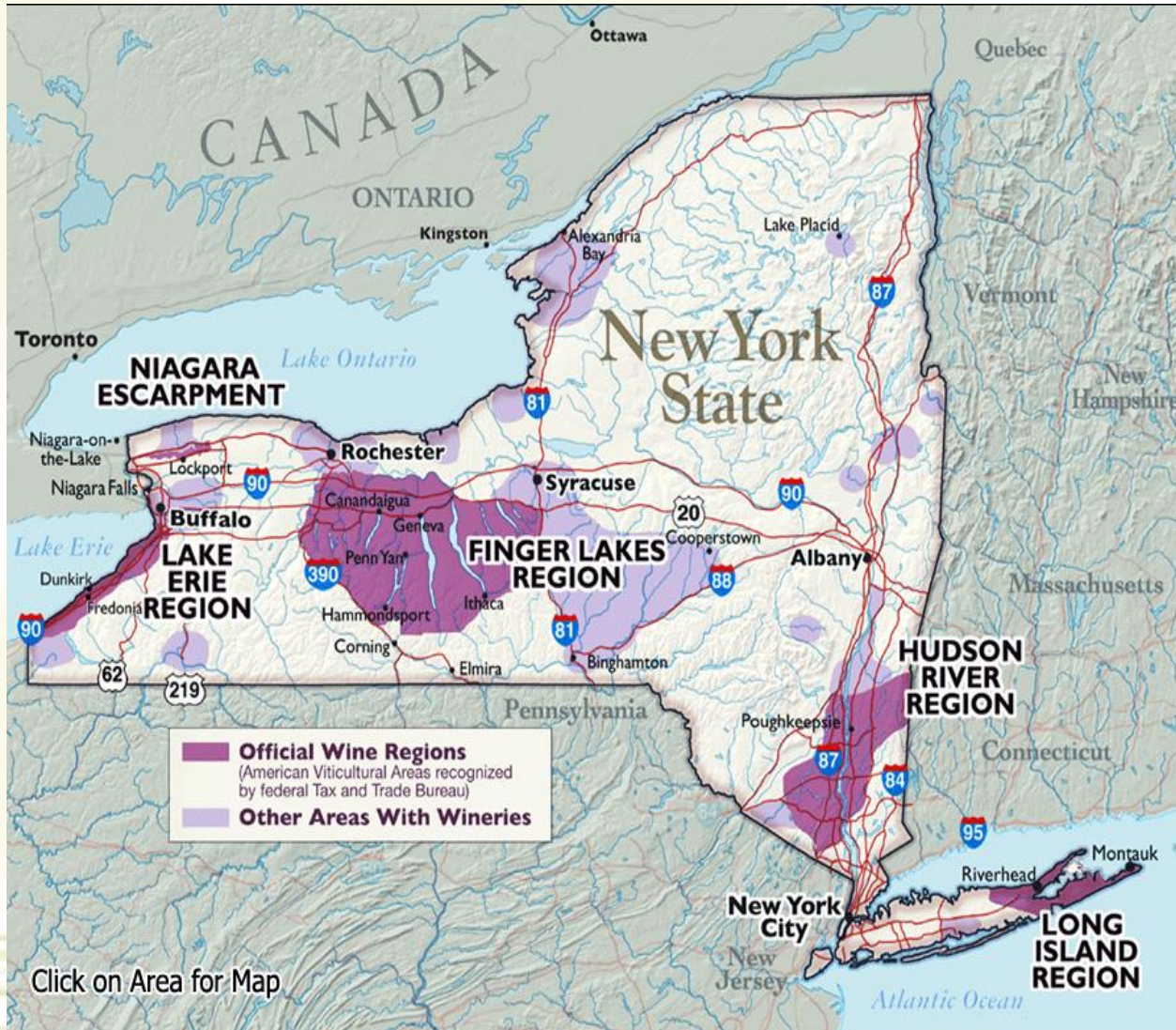
- *FLX location & American Viticultural Area*
  - *Landform & geology*
  - *Growing circumstances & Lake-effect*
  - *'Terroir'*
  - *Current FLX Wine Industry*
  - *Tasting of 11 FLX wines*
  - *Paul Hobbs Riesling project*
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# Where are the Finger Lakes?

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# Where are the Finger Lakes?



# *Finger Lakes Geography: 10,000 Years in the Making*

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- *Protected by Lake Ontario (north) and Lake Erie (West)*
- *11 long, “finger-like” parallel lakes oriented North to South*
- *Carved by the Ice Age glacial movement*
- *Main winegrowing lakes are Keuka, Seneca, and Cayuga*
- *Among the deepest lakes in North America*
  - *450 to 600 feet deep with some reaching below sea level*

# Finger Lakes Viticultural Area







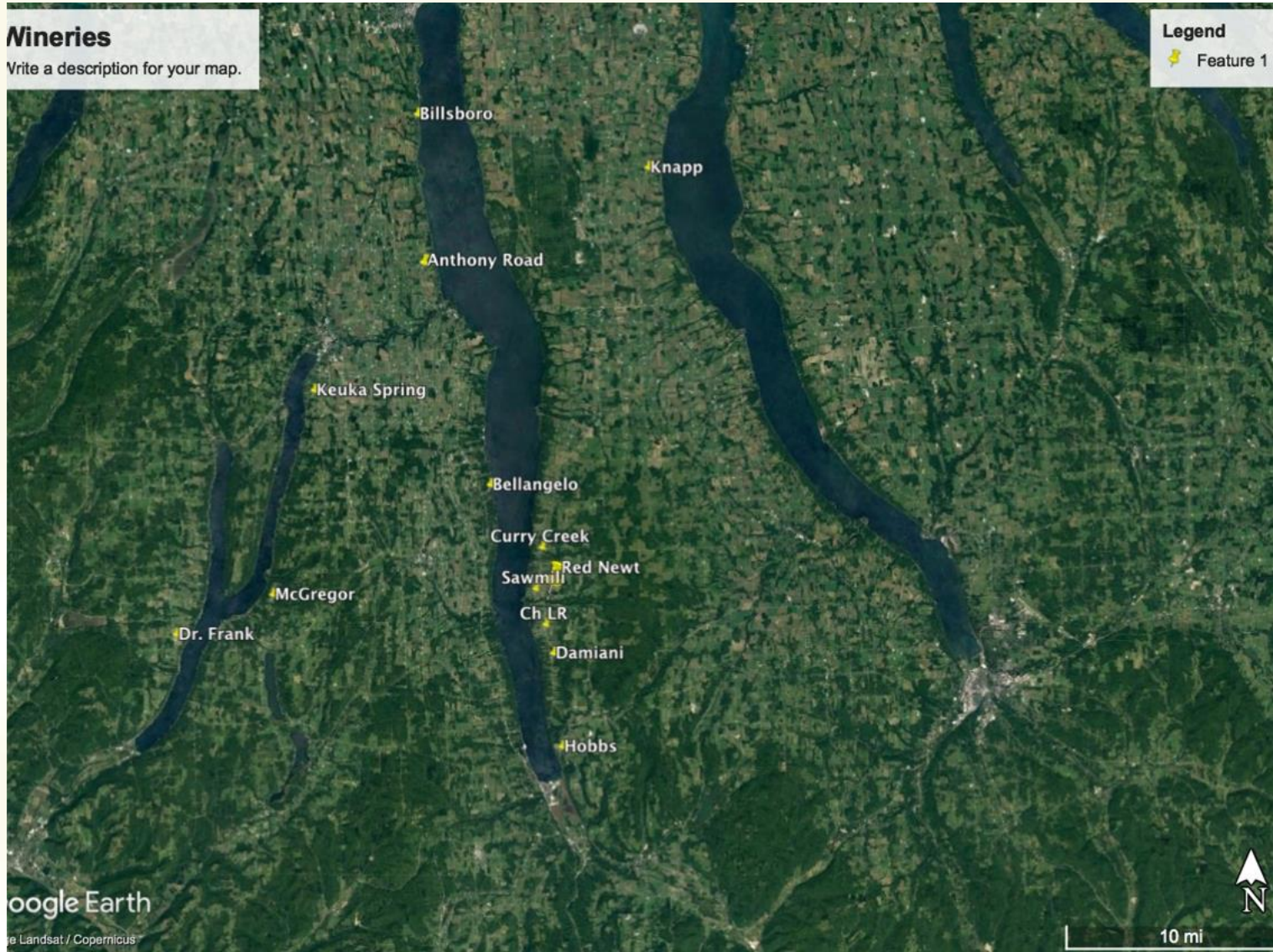
*Breathtaking Vineyard and Lake Views*

## Nineries

Write a description for your map.

### Legend

Feature 1



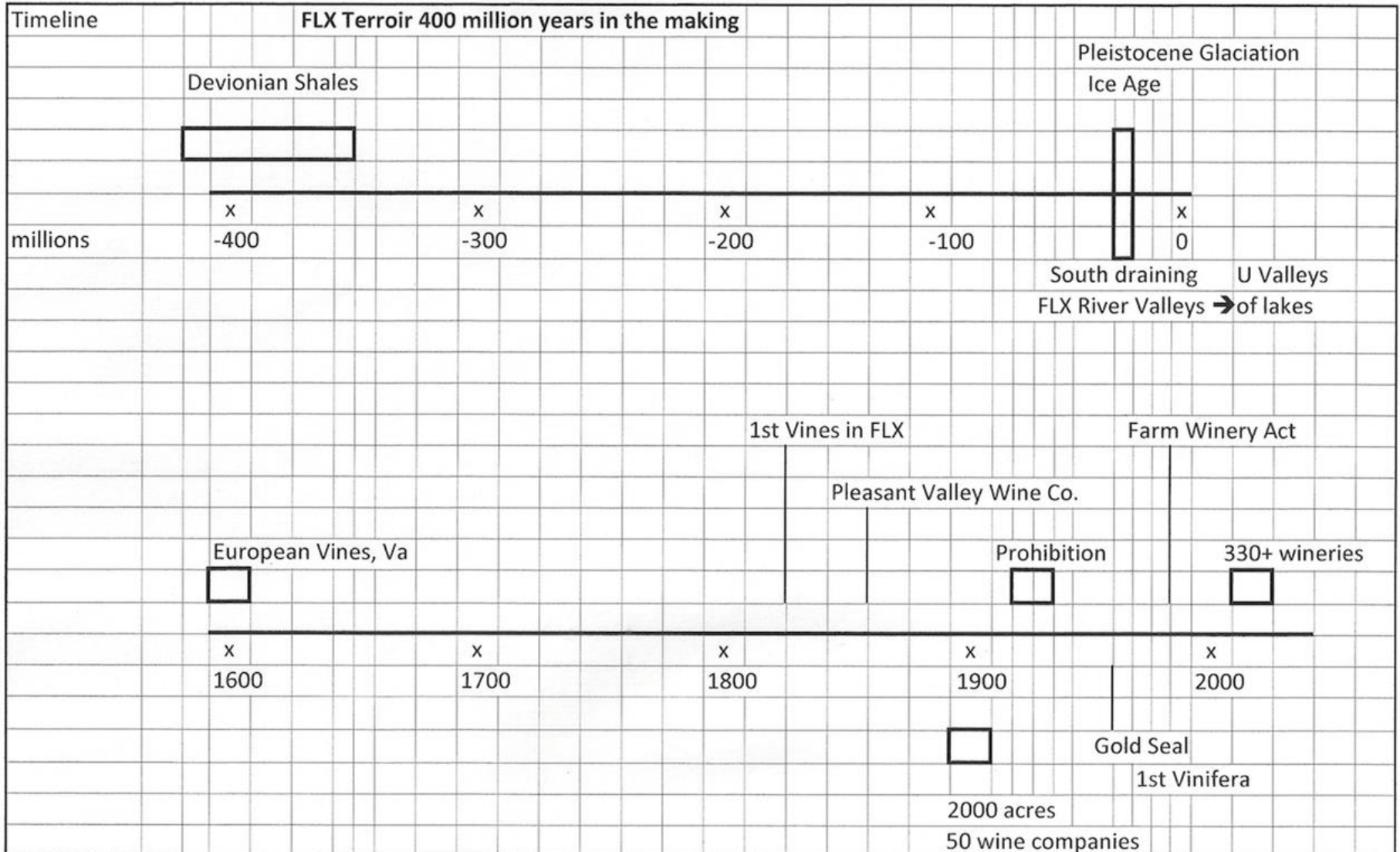
*Keuka Lake Looking West*

# Where are the Finger Lakes?

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- *Finger Lakes' vineyards lie between ~ 42°N to 43°N latitude*
  - *Global in the same range – Northern Hemisphere:*
    - *California-Oregon border*
    - *Bandol, France*
    - *Rioja, Spain*
    - *Follonica (Tuscany) Italy*
    - *Tonghua City, Jilin Province*
  - *Southern Hemisphere*
    - *Hobart (Tasmania), Australia*
    - *Trelew (Chabut), Argentina*
    - *Christchurch, New Zealand*

# Timeline



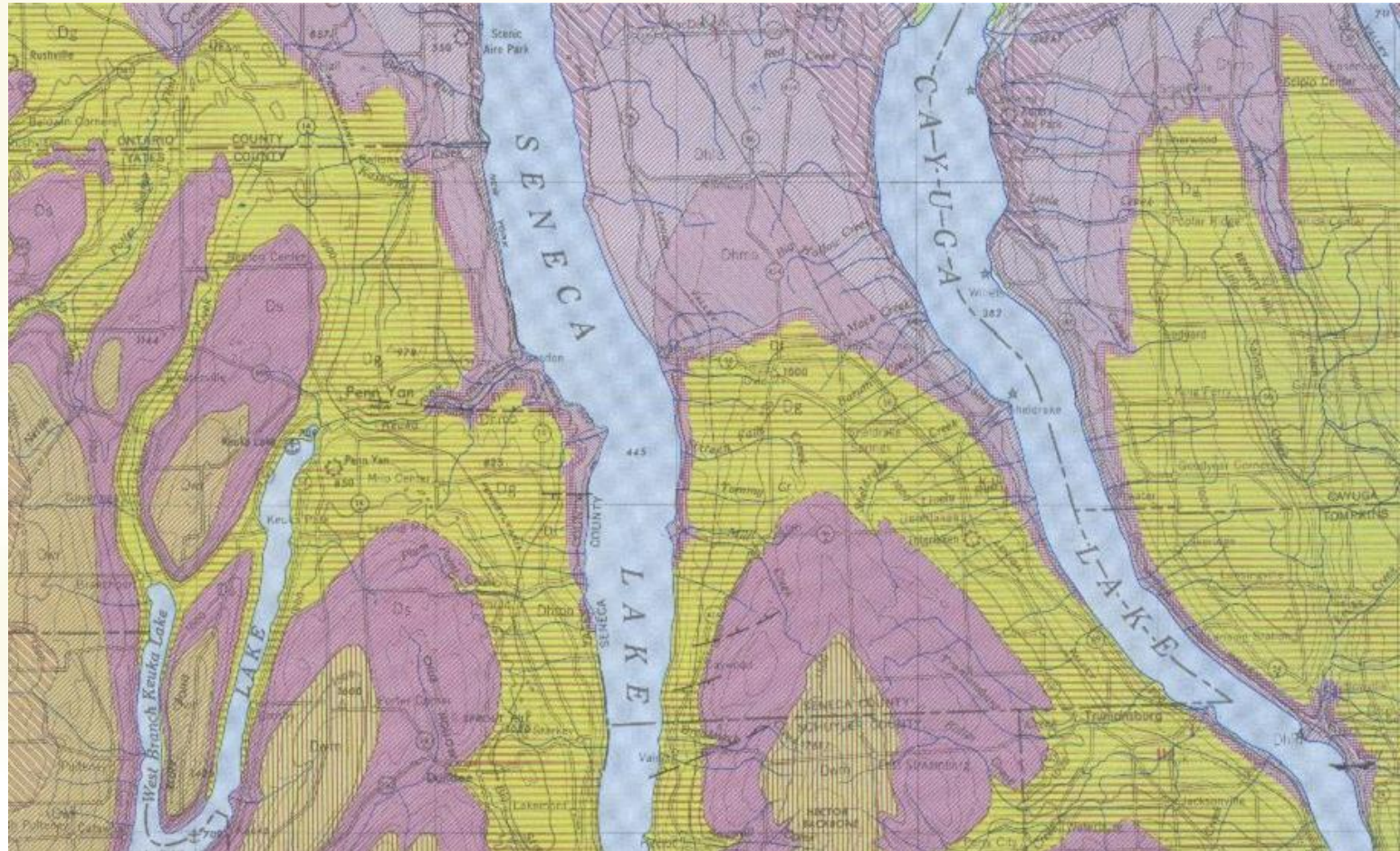
# Finger Lakes Geology

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- *Finger Lakes has several **different soil series**.*
  - *The major differences among these soil series are **grain size distribution** (texture) and protolith composition, especially the presence of **clay and/or limestone** in the subsurface or constituting a significant percentage of glacial clasts in till or reworked fluvial sediments.*
  - *Grain size and texture mainly **affect drainage**, a critical parameter of vineyard performance.*
  - *Limestone affects both **Ca content and pH**, whereas clay affects the availability of Ca, Mg, and K, all essential vine nutrients...*
- 

# Geology

## *Yellow Genesee Group and Tully Limestone Purple Shales*



# *Terroir: Sense of Place*

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- *Ancient glacial activity and flooding created in the Finger Lakes produced very complex soil patterns*
- *The greatest wine-growing regions in the world, the Finger Lakes proudly among them, have soils rich in:*
  - *Limestone*
  - *Shale*
  - *Gravel*
- *FLX: Gravelly & low organic sites to loamy & fertile*
- ***Site-Specificity:*** *Vineyards planted on varying soils show great minerality and fruit characteristics that are specific to underlying soils*

# Deep Gorges & Shale





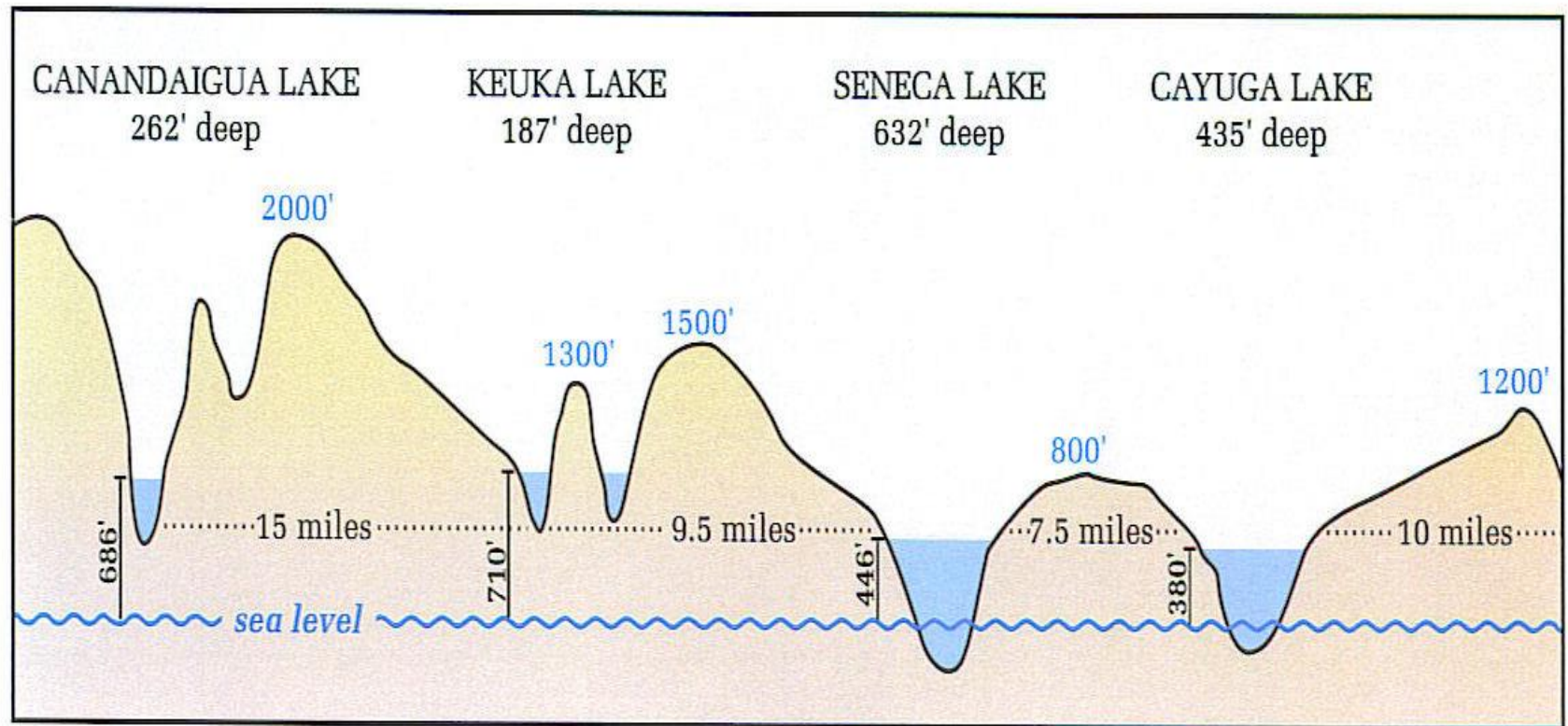




*DEEP Lakes - Seneca*


# Finger Lakes: Topography

- *Varying Slopes and Aspects*



# Why do the Lakes Matter? The Lake Effect

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- Great Lakes + FLX “**moderates**” Continental Climate
  - Lake effect =  $f$  (distance from Great Lakes + distance from a Finger lake + rise in elevation)
  - Vineyard character/diversity =  
 $f$  (distance from water + elevation + glaciated soils + aspect (east/west facing))
  - Vineyard locations vary in rainfall & water availability, soil retention capacity
  - Seasonal complexity and variation very evident in the wines.
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# *The 'Lake' Effect*

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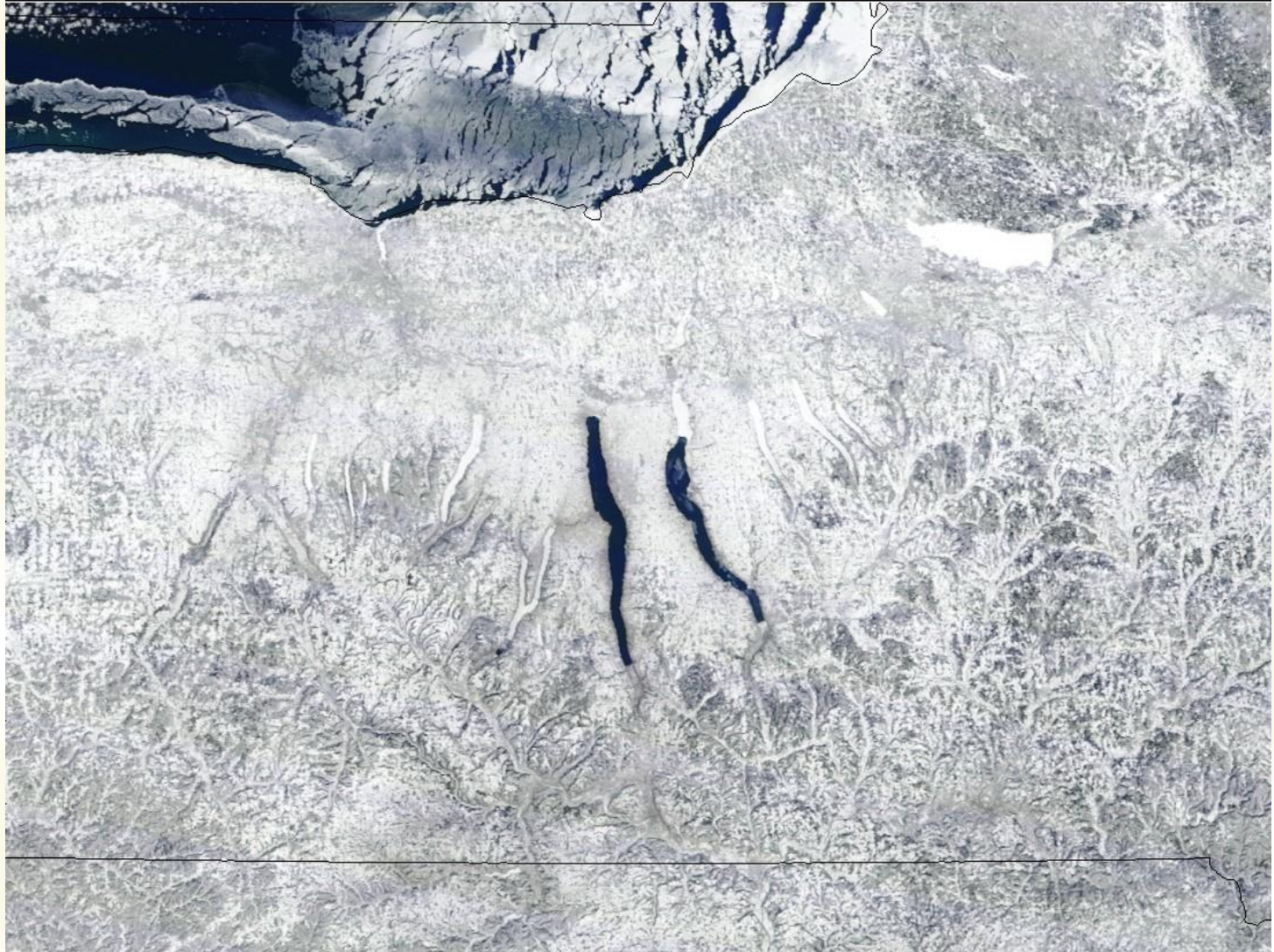
- *Lake Ontario to the North & Lake Erie to the West*
  - *Warm air currents in the winter*
  - *Cool air currents in the summer*
  - *Northern FLX vineyards closer and southern farther away*
- *Depth of Finger lakes provides beneficial “lake effect” to the vineyards planed on the shores*
- *Warmer minimum temperatures in the winter*
- *Cooler maximum temperatures in the summer*



*Vineyards Planted East and West on Sloping Lakeshores*



*Effect of Proximity to Lake Ontario*



*Winter 2013-2014*

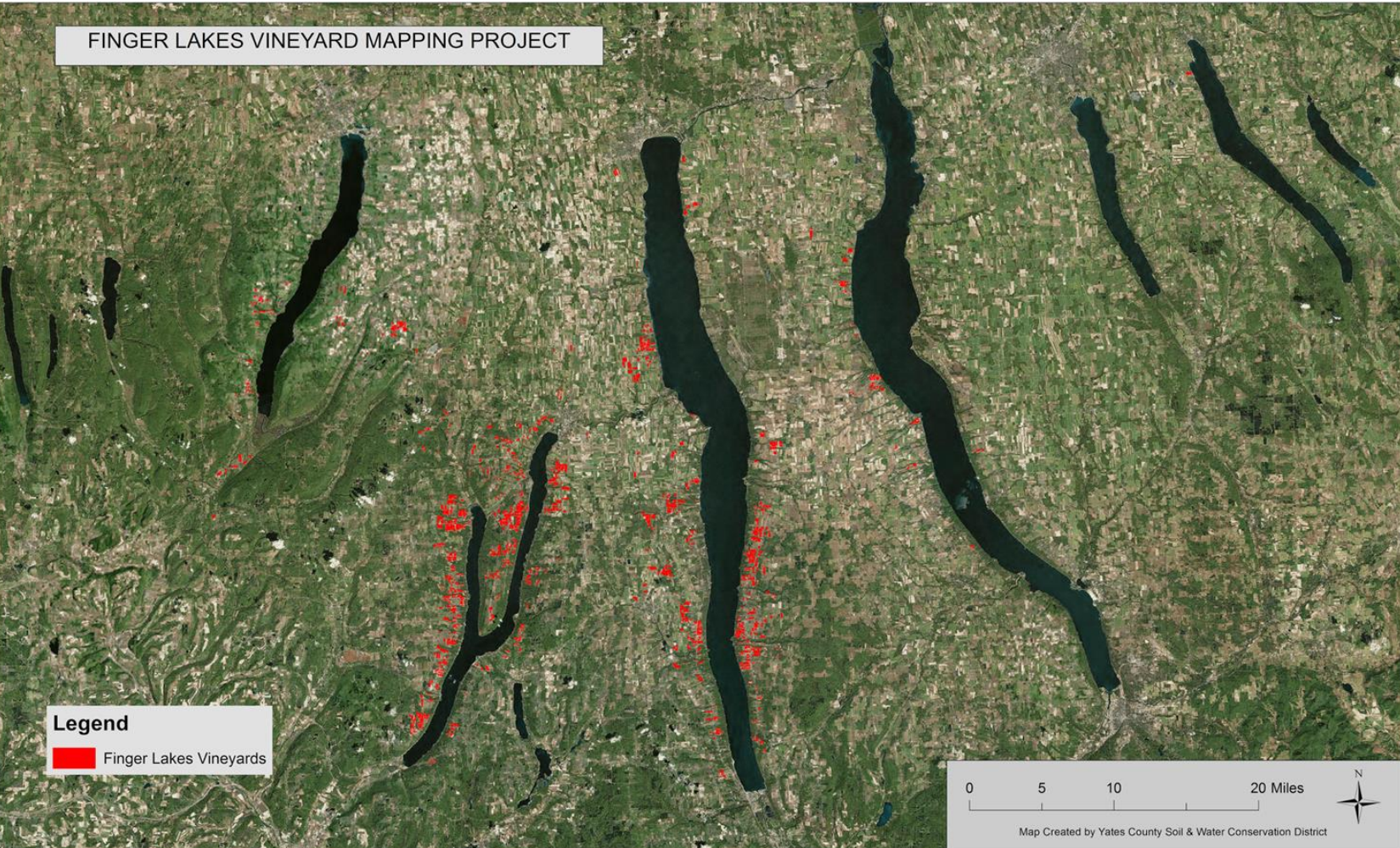


# Wineries & Vineyards Today

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- **Over 130 Finger Lakes wineries**
  - 9,500 acres of grapes
- **23% Vinifera**
  - 2,200 acres
  - 8,400 tons
  - 400,000 cases
- Growing acreage of Vinifera plantings
- Focus on **Riesling (~40%)** & Aromatic Whites (~50%)
- Whites ~65%
  - Chardonnay, Gewurztraminer, Pinot Gris, Gruner Veltliner
- Reds
  - Cabernet Franc, Lemberger, Pinot Noir

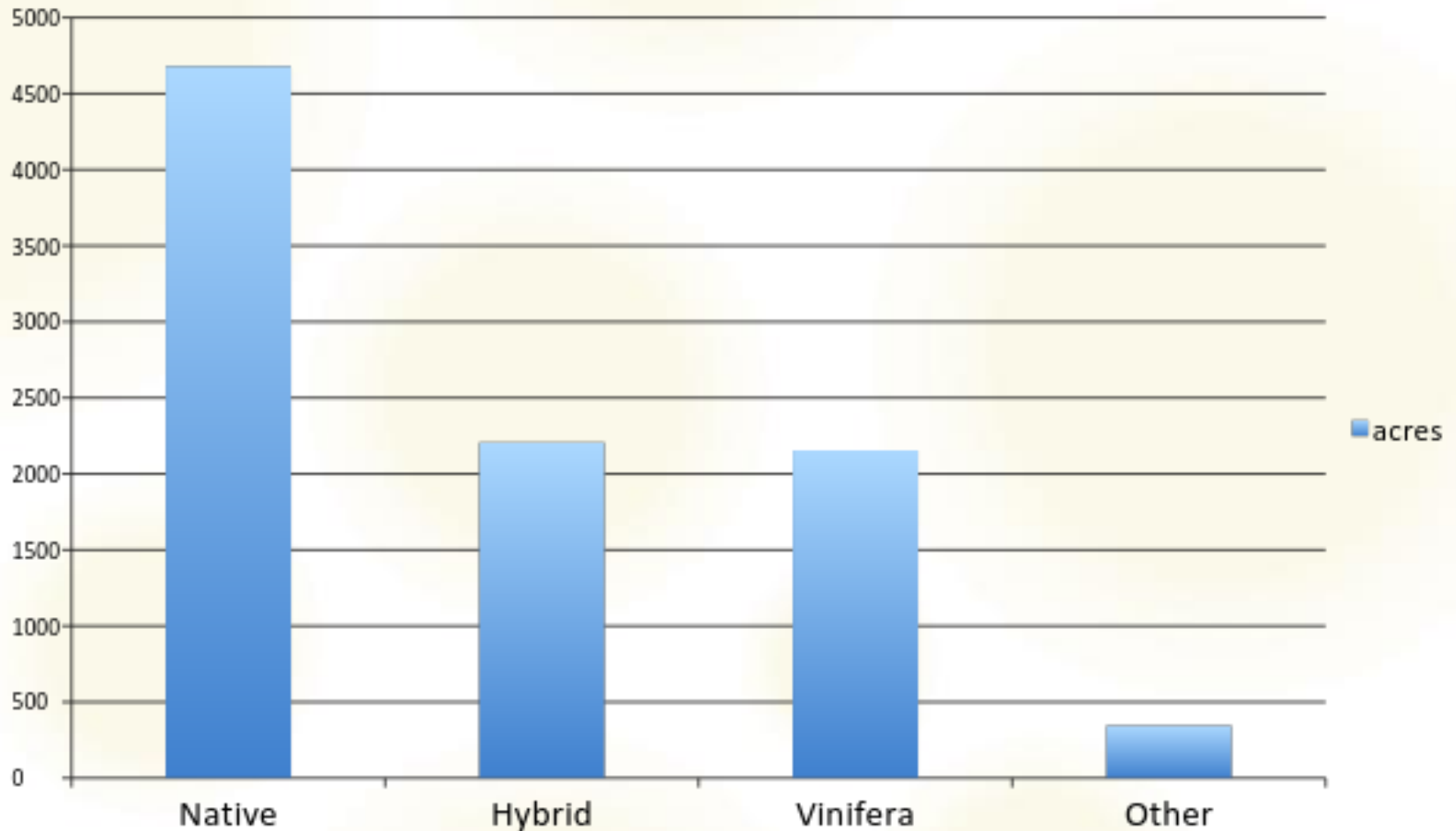
# FLX Vineyards – Cornell Grape Program



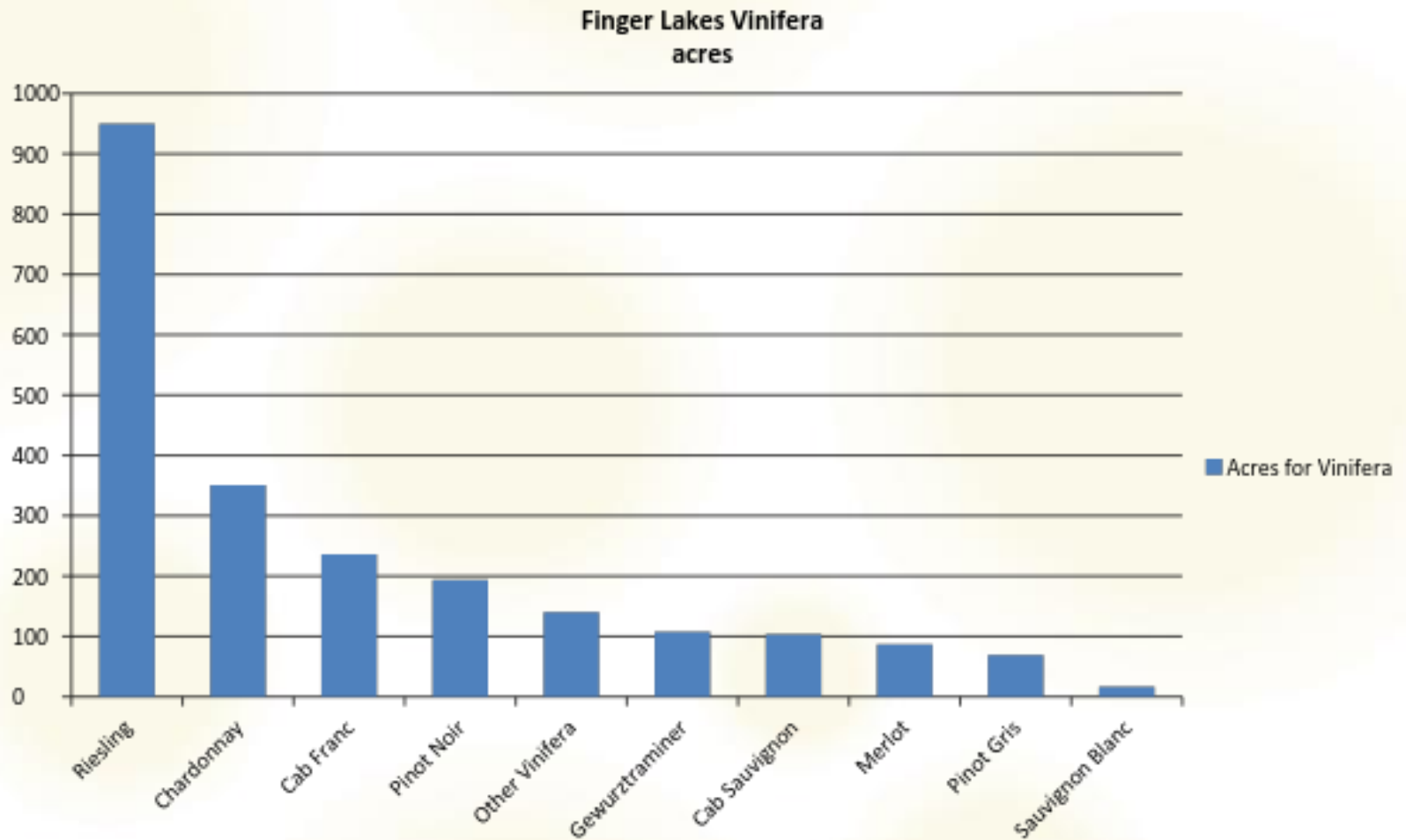
# Wineries & Vineyards Today

2011 USDA Vineyard Survey

FLX Vineyard Area 2011



# *Vinifera Plantings*



# *Riesling: King of Finger Lakes Whites*

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- **~950 acres**
  - **+ 60% since 2006**
  - **~3500 tons**
  - **~200,000 cases**
  - **~5% of U.S. Riesling market**
  - **Even-distribution of Dry, Med-Dry, Med-Sweet**
  - **Stylistic diversity**
  - **Dry** - Lean, taut, mineral
  - **Med Dry** - savory
  - **Med Sweet** - lush, fleshy
  - **Sweet** – dessert style Ice Wine, Late-Harvest
  - **Sparkling** – new -small quantities
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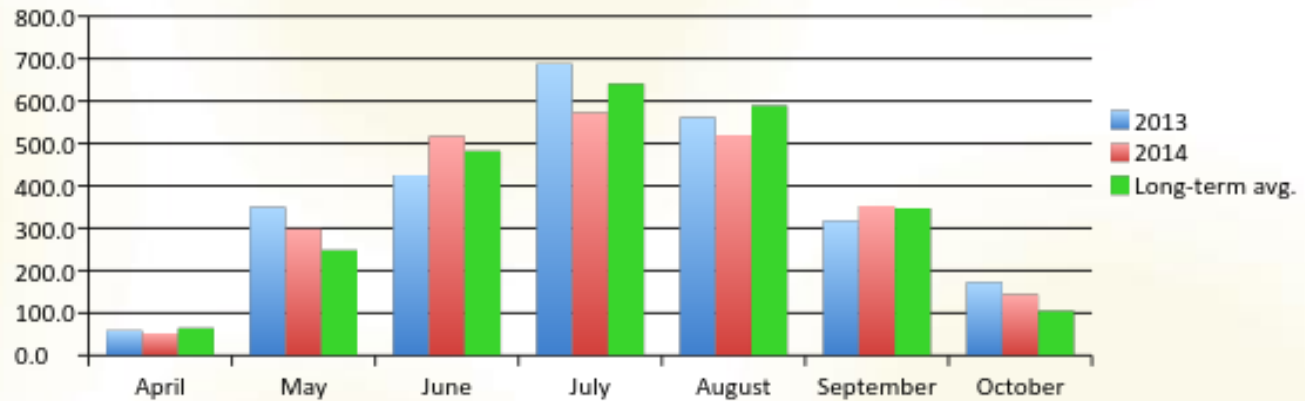
# Finger Lakes Vintages 2013 to 2016

Finger Lakes Vintage Weather  
Bob Madill

GDD = growing degree days - over 50 and under 89

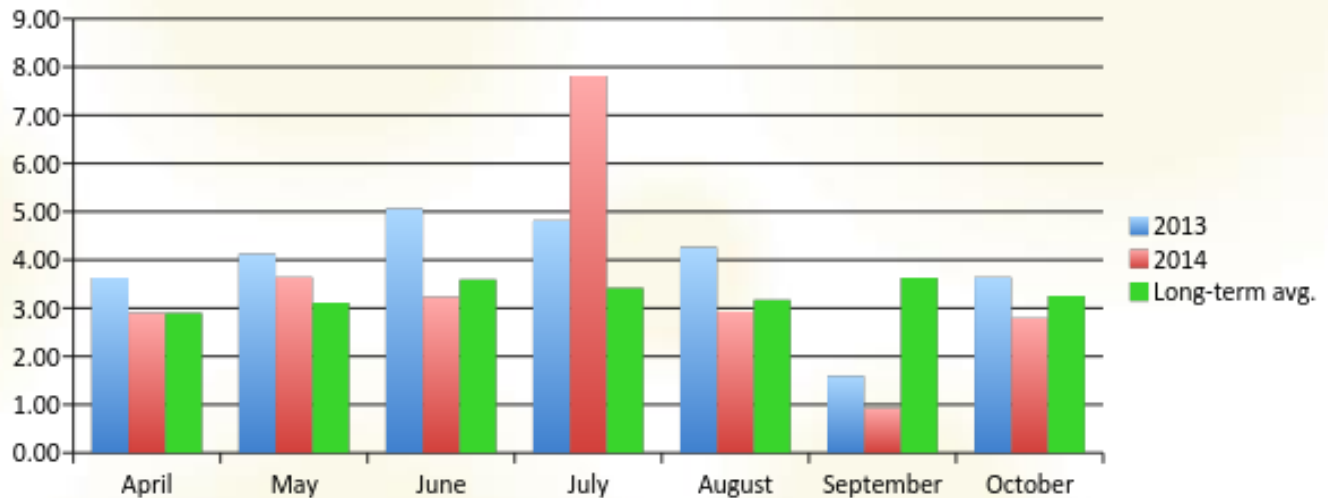
	Winter	Spring	Summer		Fall	GDD	Overall
		March & April	May & June	July & Aug	Sept & Oct	Rain in.	
2013 Temp Rain	average	slow warming	a bit cooler a bit wetter		dryer ensured ripening	2575 27.1	a bit cooler & wetter average wines ~ earlier drinking
2014 Temp Rain	colder than norm some injury	average	average	cooler very wet July	normal very dry Sept	2478 24.2	close to average fresh whites & reds
2015 Temp Rain	colder than norm some injury	a bit warmer	very wet June	a bit drier	warmer & dry Sept an early vintage	2657 24.5	lighter crop good balance & expression
2016 Temp Rain	warmer than norm Feb 14th !	cool below norm	bit above norm dry	very warm driest in 40 yrs drought	above normal dry Sept & wet Oct	2854 15.7	expressive reds and whites

## 2013 & 2014 - Growing Degree Days

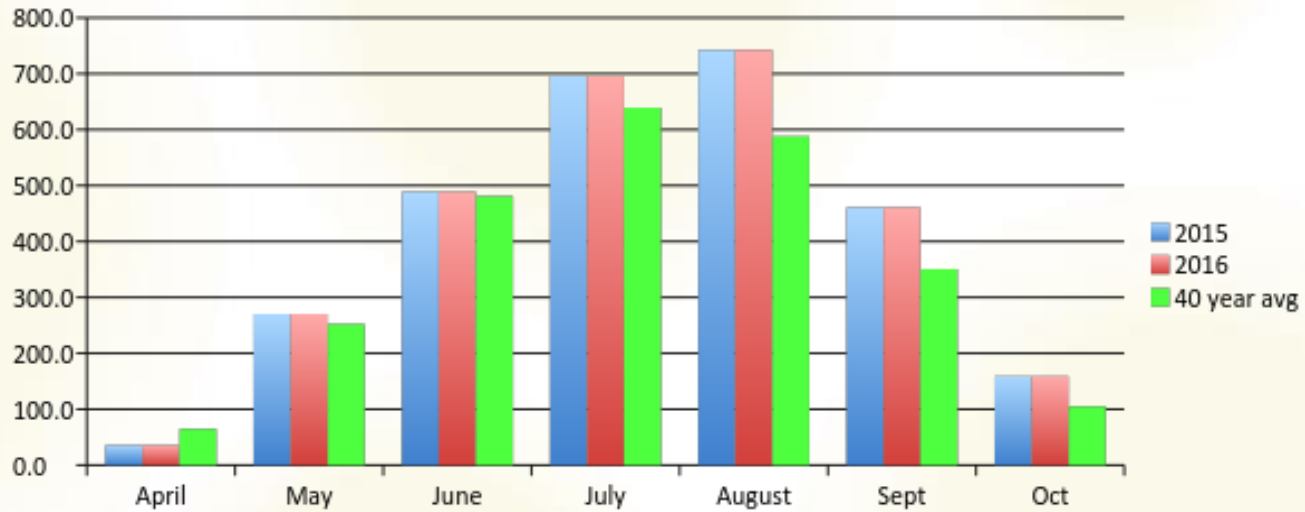


LT Avg. = 40 year average     $GDD = \text{Sum} (\text{Daily Max Temp} - \text{Min Temp}) / 2 - 50$  April to Oct. 31

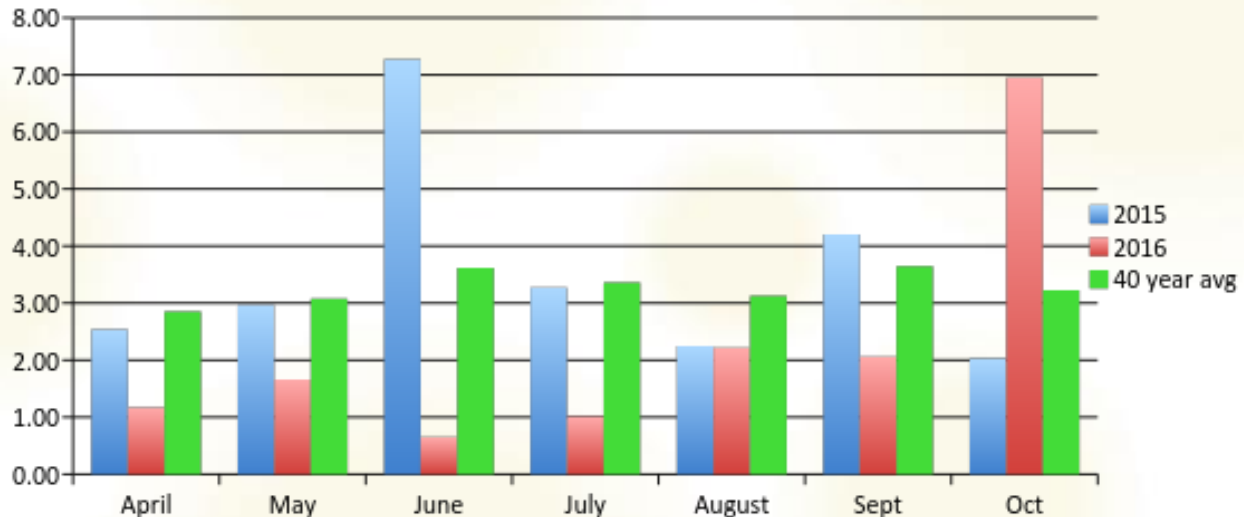
## 2013 & 2014 - Rainfall



## 2015 & 2016 - Growing Degree Days



## 2015 & 2016 - Rainfall





# Tasting White Wines

SWE 2017 FLX on	Lorraine Hems & Bob Madill 8/11/2017	Vint	Res	Total	pH	Alc.	Cases	Retail
	the Wild Side		Sugar	Acid		% vol.		Price
			gr/L	gr/L				
Producer	Name of Wine							
1 Billsboro Winery	<b>Dry Rose'</b> (55% Pinot Noir, 27% Cab Franc, 18% Cab Sauvignon), PN Cayuga Lake east facing, CF & CS from Sawmill Creek Vineyard on East Seneca (west facing), CF & CS co-fermented, all lots had six hour skin contact before pressing followed by fermentation - different yeast, filtered.	2016	1.9	8.8	3.04	13.2%	302	\$17.00
2 Dr. Konstatin Frank	<b>Celebre sparkling Rose'</b> (55% Pinot Meunier, 45% Pinot Noir), 100% 2014, whole cluster pressed, fermented as whites, blended with PN wine, 19+ months tirage, progressive disgorgement.	nv	20.0	6.3	3.3	11.0%	375	\$20.99
3 Anthony Road Wine Co.	<b>Skin Ferment Chardonnay</b> Machine harvested, into bin, inoculated, punchdown 1 per day for ~ 12 days. Free run into tank, on lees ~ 10 m, no ml, no battonage, no fining, filtration.	2014	2.0	7.5	3.17	12.4%	55	\$26.99
4 Bellangelo	<b>Bench Riesling</b> (barrel fermented) Kashong Glen Vineyard NW shore Seneca Lake, shallow soil with small berries, pressed & settled 3-4 days, into 5 year old French barrel, ambient yeast & ml, ~ 9 m on full lees, no battonage, filtered not fined.	2015	3.0	7.2	3.07	11.5%	60	\$20.00
5 Chateau LaF. Reneau	<b>Dry Riesling</b> , estate fruit, 3 days cold settled, raked, inoculated, fermented 30 days at 52F, on light lees at cellar temp until bottling, June 5 and Aug 5	2014	10 to 12.0	8	3.25	12.5%	900	\$14.99
6 Red Newt Cellars	<b>Limited Engagement Gewurztraminer</b> , Curry Creek Vineyards east side Seneca, 3 day active cold soak on skins with dry ice, only press fraction, settled 72 hours, raked into oak, inoculated, light stirring at end of fermentation, in oak for 6 months, full ml, lees stirring biweekly, filtered not fined.	2014	3.0	4.7	3.6	13.9%	23	~ \$24
7 Keuka Spring Vineyards	<b>Gewurztraminer</b> Five lots (yeast, temp) ~ 10 days apart, 3 vineyards. ~ 90% tank fermented & 10% barrel. 24 hour cold soak (dry ice), 60-65F ferment, ~ 60 days, halted by cooling, 8/9 m on lees.	2016	8 to 9	NA	3.8	12.8%	600	\$16.99

# Tasting Red Wines

SWE 2017 FLX		Lorraine Hems & Bob Madill 8/11/2017	Vint	Res	Total	pH	Alc.	Cases	Retail
	on the Wild Side			Sugar	Acid				
				gr/L	gr/L		% vol.		Price
Producer	Name of Wine								
8 Knapp Winery	<b>Unoaked Cabernet Franc</b> Skaneateles lake, leaf pulling cluster exposure to reduce MPs, destemmed & crushed into 1 ton bins, tannin additions, 3-4 punchdowns/day for 10-12 days, ~ 85F peak, press fraction back blended.		2016	5.0	6.7	3.42	12.0%	124	\$15.99
9 Damiani Wine Cellars	<b>Barrel Select Cabernet Franc</b> L. Damiani vineyard east side Seneca Lake, leaf removal on fruit set to bunch closure both sides to mitigate MPs. Hand sorting clusters on pad, destemmed into 1 ton bins, inoculated ~ 14 days on skins max 75F (lowish), free run into tank settle, press lot direct to barrel - newer oak, stirred every 2 weeks until ml done 3-4 m, after 15 m in oak (French & US), lab blending trials to select 5 best barrels, racked tanks several times to settle & clarify, final - 20% new oak & 20% press fraction, bottled unfined and unfiltered.		2013	~ 0	6.45	3.75	13.9%	120	\$42.99
10 Fox Run Vineyards	<b>Lemberger</b> planted in 1996, ~ 3.5 acres, machine harvested, destemmed (to remove MOG), inoculated, temperature spike in high 80's about mid ferment (15 to 6 brix) for extraction, pressed at dryness into tank, settled, into French & US oak (none new), ml, 12 months, filtered.		2015	~ 0	6.2	3.68	13.1%	~400	\$21.00
11 McGregor Vineyard	<b>Black Russian Reserve</b> Saperavi (Vitis Vinifera, Georgia), planted 1980 from Dr. Frank scion wood, wine made since 1990, ~ 10 days fermentation 62 - 79F, pressed into new and used US barrels, ml, after 36 m racked into tank, egg white fined, cold stabilized, filtered.		2013	7.5	6.9	3.6	12.2%	266 & 60 mags	\$70.00

# Tasting

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## *White Wines*

- 1. Billsboro, Dry Rose' 2016*
  - 2. Dr. Frank, Celebre Sparkling Rose' NV*
  - 3. Anthony Road, Skin Ferment Chardonnay 2014*
  - 4. Bellangelo, Bench Riesling 2015*
  - 5. Ch LaFayette Reneau, Dry Riesling 2014*
  - 6. Red Newt, Limited Engagement Gewurztraminer 2014*
  - 7. Keuka Spring, Gewurztraminer 2016*
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# Tasting

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## 1. **Billsboro, Dry Rose' 2016**

- *Opened 2007*
- *Northwest side of Seneca Lake*
- *Winemaker and Owner - Vinny Aliperti (also at Atwater)*

*55% Pinot Noir, 27% Cab Franc, 18% Cab Sauvignon*

*PN from Cayuga Lake east facing*

*CF & CS from Sawmill Creek Vineyard on East Seneca (west facing)*

*CF & CS co-fermented*

*All lots had six hour skin contact before pressing followed by fermentation*

*Different yeast strains, filtered, no fining.*





*View From Glenora on Seneca Lake Facing East to Sawmill Creek Vineyard*

# Tasting

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## 2. **Dr. Konstantin Frank, Célèbre Sparkling Rose' NV**

- *Winery in 1962, first sparkling in 1985; still family owned*
- *West side of Keuka Lake*
- *Cellar Master - Eric Bauman since 2005*
- *“Cremant-style”, méthode champenoise*

*55% Pinot Meunier, 45% Pinot Noir*

*100% 2014*

*Whole cluster pressed then fermented as whites*

*Blended with Pinot Noir still wine*

*19+ months tirage (on lees)*

*Progressive disgorgement.*



# Tasting

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## 3. **Anthony Road, Skin Ferment Chardonnay 2014**

- *Planted vineyards in 1973, started winery in 1990; still family owned*
- *West side of Seneca Lake*
- *Winemaker - Peter Becraft*

*Machine harvested then transferred to bins and inoculated  
Punchdowns once per day for ~ 12 days*

*Free run transferred to tank*

*Remained on lees ~ 10 m without battonage (lees stirring)*

*no malolactic fermentation*

*Not fined, filtered then bottled*



# Tasting

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## 4. **Bellangelo, Bench Riesling 2015 (barrel fermented)**

- Vines in 1886 and Chris Missick bought winery in 2011
- West side of Seneca Lake
- Winemaker - Chris Missick
- [https://cdn.shopify.com/s/files/1/0127/5802/files/A\\_Sense\\_of\\_Place\\_3rdEdition\\_-\\_Bellangelo\\_FLX\\_Book.pdf?13668318407247149436](https://cdn.shopify.com/s/files/1/0127/5802/files/A_Sense_of_Place_3rdEdition_-_Bellangelo_FLX_Book.pdf?13668318407247149436)

*Kashong Glen Vineyard NW shore Seneca Lake, shallow soil with small berries*

*Pressed & settled for 3-4 days*

*Transferred to 5 year old French barrels*

*Ambient yeast (not inoculated) & malolactic, ~ 9 months on full lees*

*No battonage, filtered not fined*





# Tasting

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## 5. **Chateau LaFayette Reneau, Dry Riesling 2014**

- *First vintage in 1986*
- *Southeast side of Seneca lake*
- *Winemaker - Tim Miller since 1996*

*Estate fruit – machine harvested then pressed*

*3 days cold settled then racked into tank*

*Inoculated with yeast and fermented ~ 30 days cool at 52F*

*Remained on light lees at cellar temperature for 7 to 9 months*

*Bottled on June 5 and Aug 5*



*Ch LaFayette Reneau on Seneca Lake Facing West*



*Ch LaFayette Reneau on Seneca Lake Facing West*



*Ch LaFayette Reneau on Seneca Lake Facing West*

# Tasting

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## 6. *Red Newt, Limited Engagement Gewurztraminer 2014*

- *1998; still family owned*
- *Southeast side of Seneca Lake*
- *Winemaker - Kelby Russell*
- *Bistro, too*

*Fruit from Curry Creek Vineyards on east side Seneca Lake*

*3 day active cold soak on skins with dry ice*

*Used only press fraction, settled 72 hours, racked into oak, inoculated, light stirring at end of fermentation,*

*In oak for 6 months, full ml, lees stirring biweekly*

*Filtered not fined, bottled*



# Tasting

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## 7. *Keuka Spring, Gewurztraminer 2016*

- *Since 1985; still family owned*
- *Northeast side of Keuka Lake*
- *Winemaker - August Deimel*

*Five lots each with a different yeast and temperature*

*Picked ~ 10 days apart, 3 vineyards – variance in character*

*~ 90% tank fermented & 10% barrel fermented*

*24 hour cold soak (dry ice)*

*Fermented at 60-65F for ~ 60 days then halted by cooling*

*Rested for 8 to 9 months on lees*

# *Tasting*

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## *Red Wines*

- 8. Knapp, Unoaked Cabernet Franc 2016*
- 9. Damiani, Barrel Select Cabernet Franc 2013*
- 10. Fox Run, Lemberger 2015*
- 11. McGregor, Black Russian Reserve 2013*

# Tasting

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## 8. *Knapp, Unoaked Caberent Franc 2016*

- *1984*
- *West side of Cayuga Lake*
- *Winemaker - Jerry Van Vort*
- *Restaurant, too*

*Vineyard on Skaneateles lake, east facing.*

*Leaf pulling for cluster exposure to reduce methoxy pyrazines.*

*Destemmed & crushed into 1 ton bins, additions made.*

*3-4 punchdowns/day for 10-12 days, ~ 85F peak fermentation temp.*

*Press fraction back blended for structure.*

*Adjusted to ~ 5 grams/L rs, filtered then bottled.*





# Tasting

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## 9. *Damiani, Barrel Select Cabernet Franc 2013*

- *2003*
- *Southeast side of Seneca Lake*
- *Winemaker - Phil Arras*

*L. Damiani vineyard on east side Seneca Lake – facing west.*

*Leaf removal on fruit set-bunch closure on both sides*

*Opened clusters to sun to mitigate methoxy pyrazines*

*Hand sorted grape clusters on pad*

*Destemmed into 1 ton bins, then inoculated with yeast*

*~ 14 days on skins with a max temp of 75F (lowish)*

*Free run transferred into tank to settle*



# Tasting

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## 9. *Damiani, Barrel Select Cabernet Franc 2013 (continued)*

*Press lot transferred directly to barrel – newer oak*

*Stirred every 2 weeks for 3 to 4 months until malolactic finished.*

*15 months in oak (French & US)*

*Lab blending trials to select 5 best barrels*

*Racked tanks several times to settle & clarify*

*Final wine - 20% new oak & 20% press fraction*

*Bottled unfinned and unfiltered.*

# Tasting

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## **10. Fox Run, Lemberger 2015**


- *Dairy farm; vines in 1984 and Scott Osborn + since 1994*
- *Lemberger planted in 1996 on the west side of Seneca Lake*
- *Winemaker - Peter Bell since 1995*
- *Bistro, too*

*Planted in 1996, ~ 3.5 acres facing east on Seneca Lake*

*Machine harvested, destemmed (to remove MOG), inoculated  
Temperature spike in high 80's about mid ferment (15 to 6 brix)  
to ensure full extraction*

*Pressed at dryness into tank then settled*

*Transferred into French & US oak (none new), malolactic in barrel  
12 months in barrel, filtered and bottled*



# Tasting

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## **11. McGregor, Black Russian Reserve 2013**

- *1980, still family owned - southeast side of Keuka Lake*
- *Winemaker - Jeff Dencenberg*
- *Saperavi (Vitis Vinifera, Georgia)*
- *Planted in 1980 from Dr. Frank Scion wood*

*McGregor's first Saperavi wine was produced in 1990*

*~ 10 days fermentation at 62 – 79F*

*Pressed into new and used US barrels, malolactic in barrel*

*After 36 months in oak racked into tank*

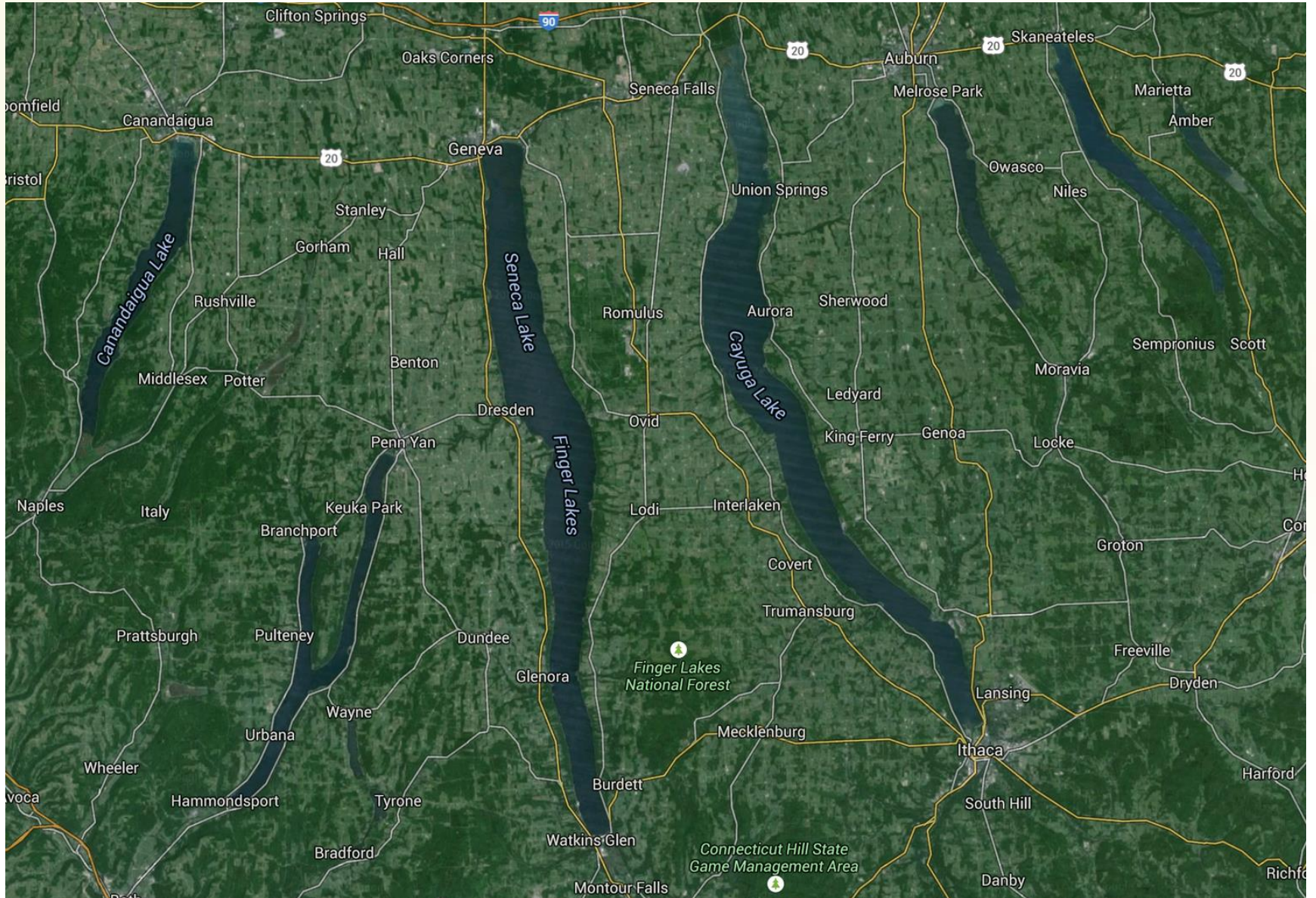
*Egg white fined, cold stabilized, filtered and bottled*

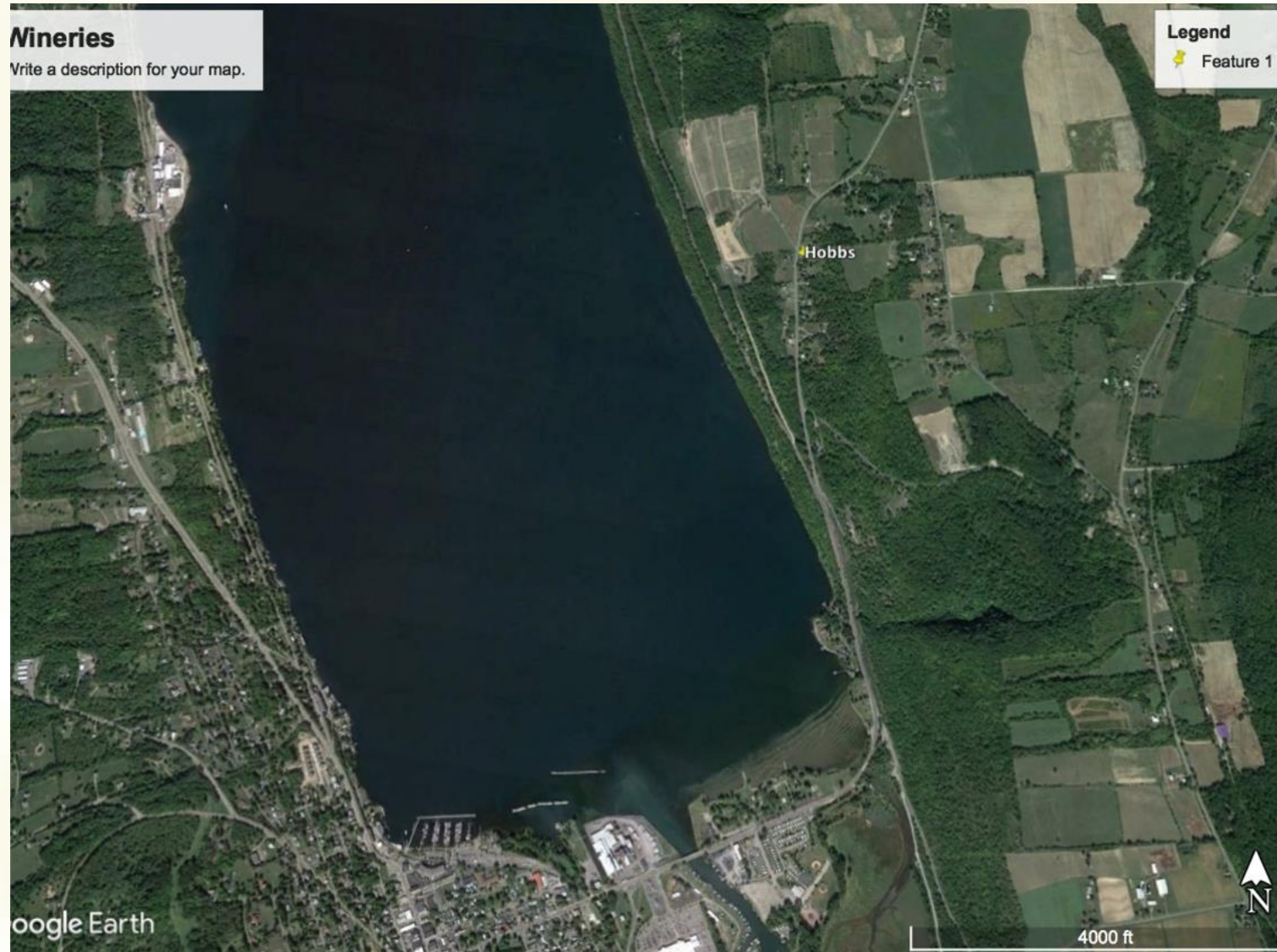




*Keuka Lake Looking West*

# Finger Lakes





*Hobbs & Selbach Project on Seneca Lake*



***Hobbs & Selbach Riesling Project on Seneca Lake***





*Hobbs & Selbach Project on Seneca Lake*

# Acknowledgements

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- *Finger Lakes Wine Alliance & Wineries*
  - [www.fingerlakeswinealliance.com](http://www.fingerlakeswinealliance.com)
- *Cornell Cooperative Extension Finger Lakes Grape Program*
  - [www.flgp.cce.cornell.edu/](http://www.flgp.cce.cornell.edu/)
- *Society of Wine Educators*
  - [www.societyofwineeducators.org/](http://www.societyofwineeducators.org/)

# *See You Soon on the FLX Side*

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- *Saturday night's Gala reception*
- *2018 SWE Conference in the*

***FINGER LAKES!***





FINGER  
LAKES  
WINE  
ALLIANCE

*Thank you!*

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*Bob Madill – rjmadill@gmail.com*