

The Rochester (NY) Chapter met on April 23rd, at [Salt of the Earth](#) restaurant, in Union Springs, NY, for a tasting featuring Food & Wine Pairings of Red Wines of the Finger Lakes, presented by Nancy Gable and Mike Boise. Twenty-Two members enjoyed 6 wines paired with delicious bites, showing the development of Finger Lakes Red Wines and how easily they can be paired with food.

2021 Gamay Noir by Sheldrake Point \$15 Paired with: Gold potato- Panko crust- brown butter whipped potato- tender greens- fennel pollen- smoked eggplant- Kalamata- chile pepper creme fraiche- crisp prosciutto- sun choke

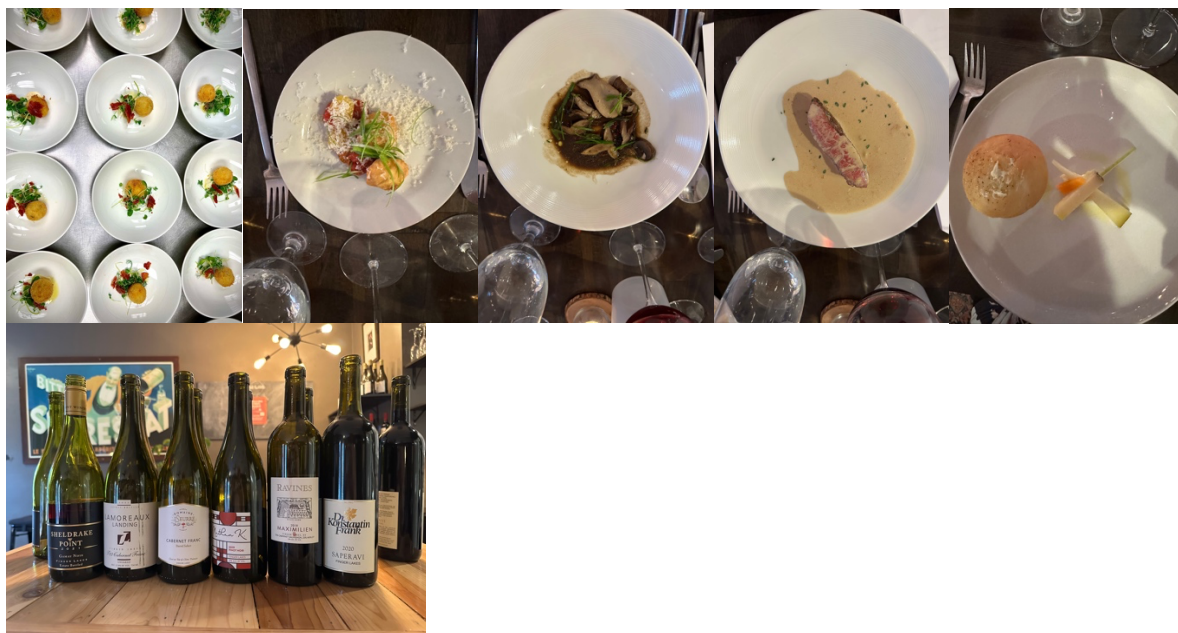
2021 T23 Unoaked Cabernet Franc by Lamoreaux Landing \$14 Paired with: Empanadilla- Beef short rib- sofrito- scallion- tomato jam- NY cheddar- fresh tomato salad- Serrano - kalamata olive oil

2018 Cabernet Franc Barrel Select by Domaine LeSeurre \$28 Paired with above.

2019 Pinot Noir by Nathan K Wines \$30 Paired with: Mole- Porcini- crimini- shiitake- oyster mushroom- porcini mole- scallion salad- smoked maldon- chorizo- spring ramp butter

2019 Maximilien by Ravines Winery \$27 Paired with: Steak Diane- Flat iron steak- shallot- cognac- fresh cream

2020 Saperavi by Dr. Konstantin Frank Winery \$30 Paired with: Cheese- Mimolette - manchego- port salut- black pepper corn cheddar- salt and black pepper roll- spring ramp butter- olive oil- smoked maldon salt- green apple



See Next page for wine tasting notes:

Sheldrake Point, Cayuga Lake (West)



## 2021 GAMAY NOIR

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### TASTING NOTES

*The nose opens with bright cherry and strawberry aromas, followed by hints of cinnamon and clove, complimented by a light smokiness. The palate is refreshing with a soft mouthfeel, encompassed by flavors of tart cherries, and cranberries, rounded out with pepper and thyme for a savory finish.*

Cold Soak: 3 days

Fermentation Duration: 6 days

Malolactic Fermentation: *Lallemand VP41*

Oak Treatment: *5.5 months in neutral, more than 5 use, French oak barrels.*

Vintage

2021

Varietal

Gamay Noir

Lamoreaux Landing Wine Cellars, Seneca Lake (East)



## 2021 T23 Unoaked Cabernet Franc

This Cabernet Franc is driven by intense, bright fruit flavors of black cherry and ripe blueberry and perfectly balanced with subtle cedar & smoke that is persistent on the palate. This flavor profile is achieved through carbonic maceration and stainless steel aging.

<b>Varietal</b>	100% Cabernet Franc
<b>Appellation</b>	Finger Lakes, estate bottled
<b>Harvest Date</b>	10/20/2021
<b>Acid</b>	5 g/l
<b>PH</b>	3.59
<b>Fermentation</b>	stainless steel
<b>Residual Sugar</b>	6 g/l
<b>Alcohol</b>	12.00%

Domaine LeSeurre Winery, Keuka Lake (East)



## 2018 Cabernet Franc Barrel Select

100% Finger Lakes terroir selection from three different vineyard sites. 100% Cabernet Franc aged 22 months in French oak barrels.

89 POINTS ROBERT PARKER (2015 vintage)

Alcohol content            12%

## Tasting notes

Exceptional terroir quality inspired this limited production. The Cabernet Franc grapes came from a single terroir of limestone. A delicate nose of strawberry, raspberry and cola leads to mild red-fruit and black pepper notes on the palate. This complex red wine is aged for 22 months in 2 new French oak barrels, 100% Tronçais forest – featuring a tight grain for a very slow release of tannins into the wine.

## Vinification

Owners/Winemaking Team: Céline & Sébastien LeSeurre

21 days of skin contact with the first 4 days in cold soak. Aged 22 months in French oak barrels (1 out of 3 new oak barrels). We determine when to harvest by tasting the grapes for optimal ripeness, resulting in a more fruity and complex style; 2 pumping over twice a day, (morning and evening) except 3 plugging during these 21 days of skin contact. That allows a gentle and slow extraction. No enzyme and no tannins added.

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Nathan K., Seneca Lake (West)

## 2019 Pinot Noir

**Winemaker:** Nathan Kendall

**Grapes:** Pinot Noir

**Soil:** silt loam, shale stone

**Winemaking:** The fruit for this blend is sourced from Seneca Lake vineyards. Partial whole cluster fermentation helps this wine maintain a more fruit forward profile, as well as delicacy and freshness. Aged for one year in neutral French oak barrels.



N. Kendall wines was founded in 2011 by Finger Lakes native Nathan Kendall. He is an internationally trained Winemaker who has experience in Sonoma, Willamette Valley, Waipara (NZ), Adelaide Hills (AUS), and Mosel (GER), although the plan was always to return to the shores of Seneca Lake. His passion is to create wines in an old world style using quality grapes and minimal intervention.

Having traveled throughout the world focusing on cool climate regions and varieties, the Winemaker's focus is on Riesling, Pinot noir, Chardonnay, and sparkling wine. All lots are carefully sorted, and the pristine fruit then undergoes long spontaneous fermentations. Post fermentation, the wine ages for months on the gross lees to enhance the texture. Wines are then carefully racked, never fined, and gently filtered before bottling. We feel the best way to express the unique terroirs of each of our individual sites is by using low intervention winemaking.

Ravines Winery, Seneca Lake (West)

Ravines produces cool-climate wines using the same principles as the great regions of Burgundy, Bordeaux, and Champagne.



## MAXIMILIEN 2019

Gorgeously textured and lifted with red fruits, spice, earth and fine-grained tannins. 69% Cabernet Sauvignon and 31% Merlot (100% estate fruit) from our White Springs and 16 Falls Vineyards on Seneca lake. The 2019 vintage, long, steady growing season has ensured a structural red that's very accessible now, but with long cellaring potential.

### Wine Specs

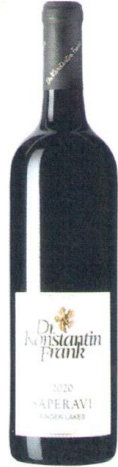
VINTAGE 2019

VARIETAL Meritage Blend

APPELLATION Finger Lakes AVA

ALCOHOL % 12.5

Dr. Konstantin Frank, Keuka Lake



## SAPERAVI 2020

Vibrant violet in color with bright, brambly berry scents and a dusting of dried herbs. Supple and serious, the spicy fruitiness is rounded by layered complexity of earth and oak, but fresh and juicy simultaneously.

An ancient grape variety native to Georgia that was first brought to the Finger Lakes by our founder in the early 1960s.

Dr. Konstantin Frank Winery is the pioneer of the Eastern United States' vinifera movement. Situated on the southwestern hills of Keuka Lake, it was here in 1957 that Dr. Konstantin Frank planted the first vinifera vines in the Eastern United States and ignited the "Vinifera Revolution". This movement would forever change the course of winemaking in New York. Four generations strong, the Frank family are leaders of grape growing and winemaking throughout the Finger Lakes.

### VARIETY

100% Saperavi.

### VINIFICATION

De-stemmed. Several Day Cold Soak.

### VESSEL

Open-Top Stainless Steel. Temperature Controlled.

### FERMENTATION

Traditional. Twice Daily Pumpovers.

### ÉLEVAGE

16 Months 20% New.

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