



FINGER
LAKES
WINE
ALLIANCE



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

Society of Wine Educators 41st Annual Conference

Portland, OR

August 11, 2017

Speakers

- **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

- 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.



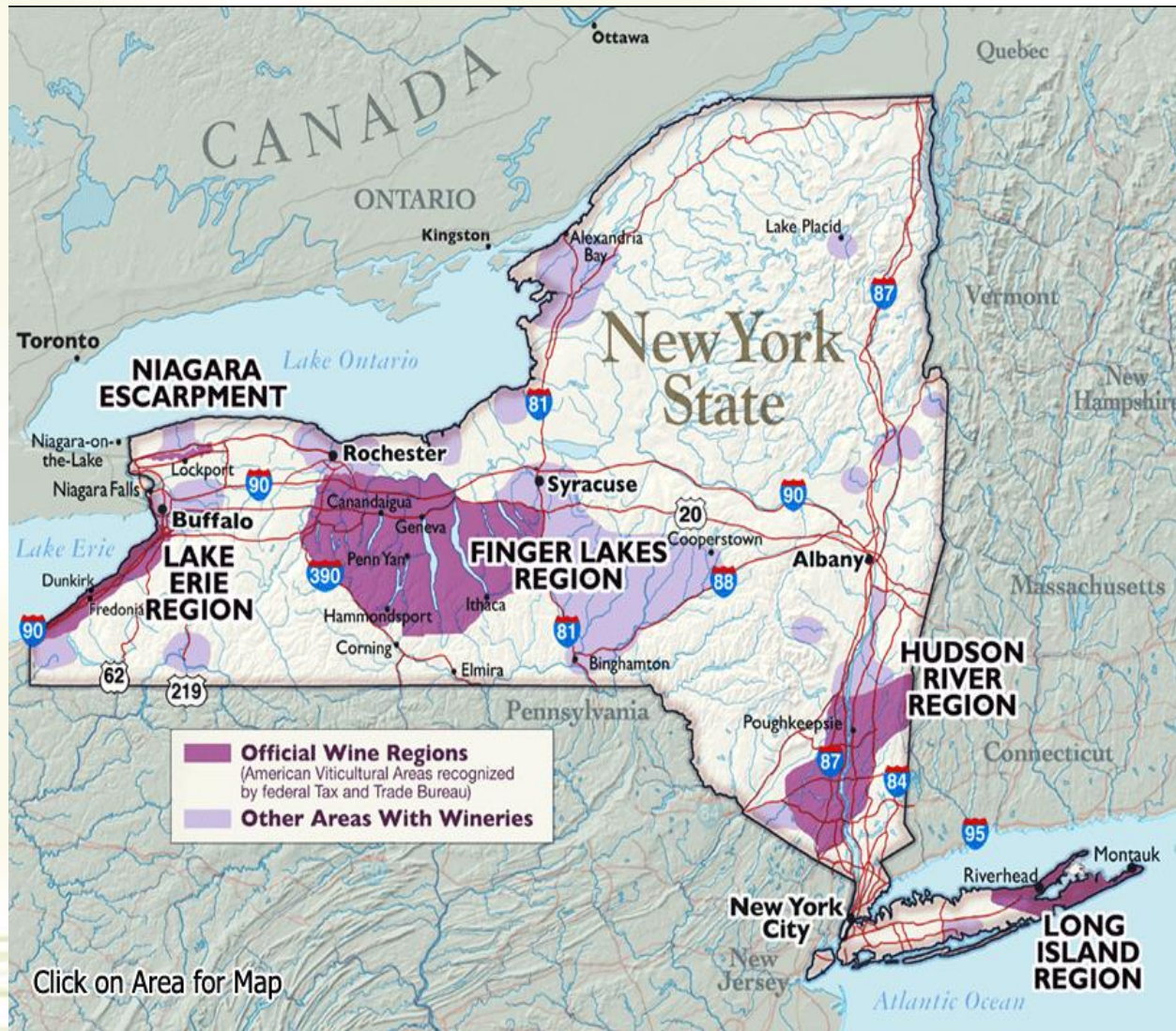
Outline

- 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

Where are the Finger Lakes?



Where are the Finger Lakes?



Finger Lakes Geography: 10,000 Years in the Making

- 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





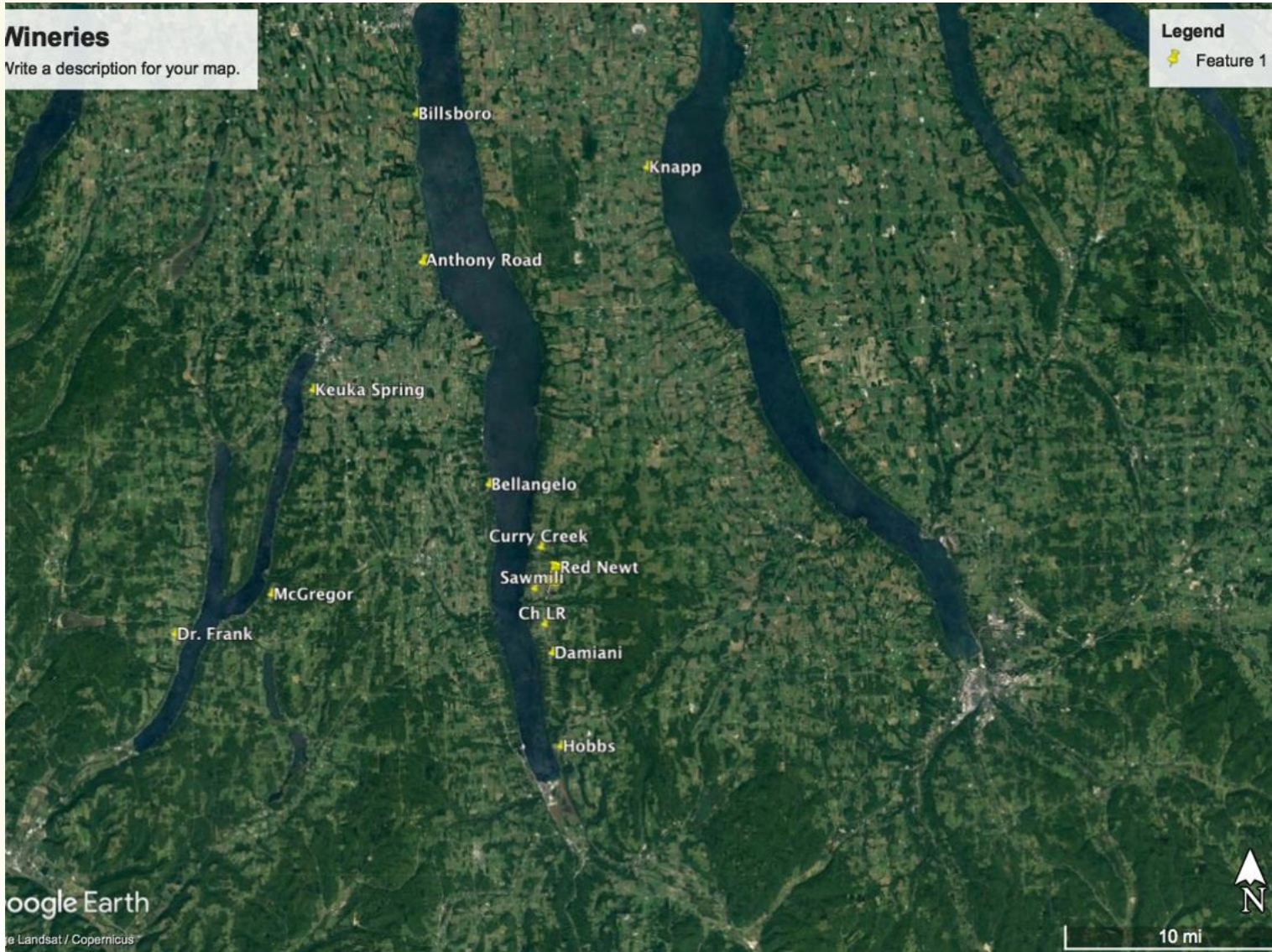
Breathtaking Vineyard and Lake Views

Nineries

Write a description for your map.

Legend

Feature 1

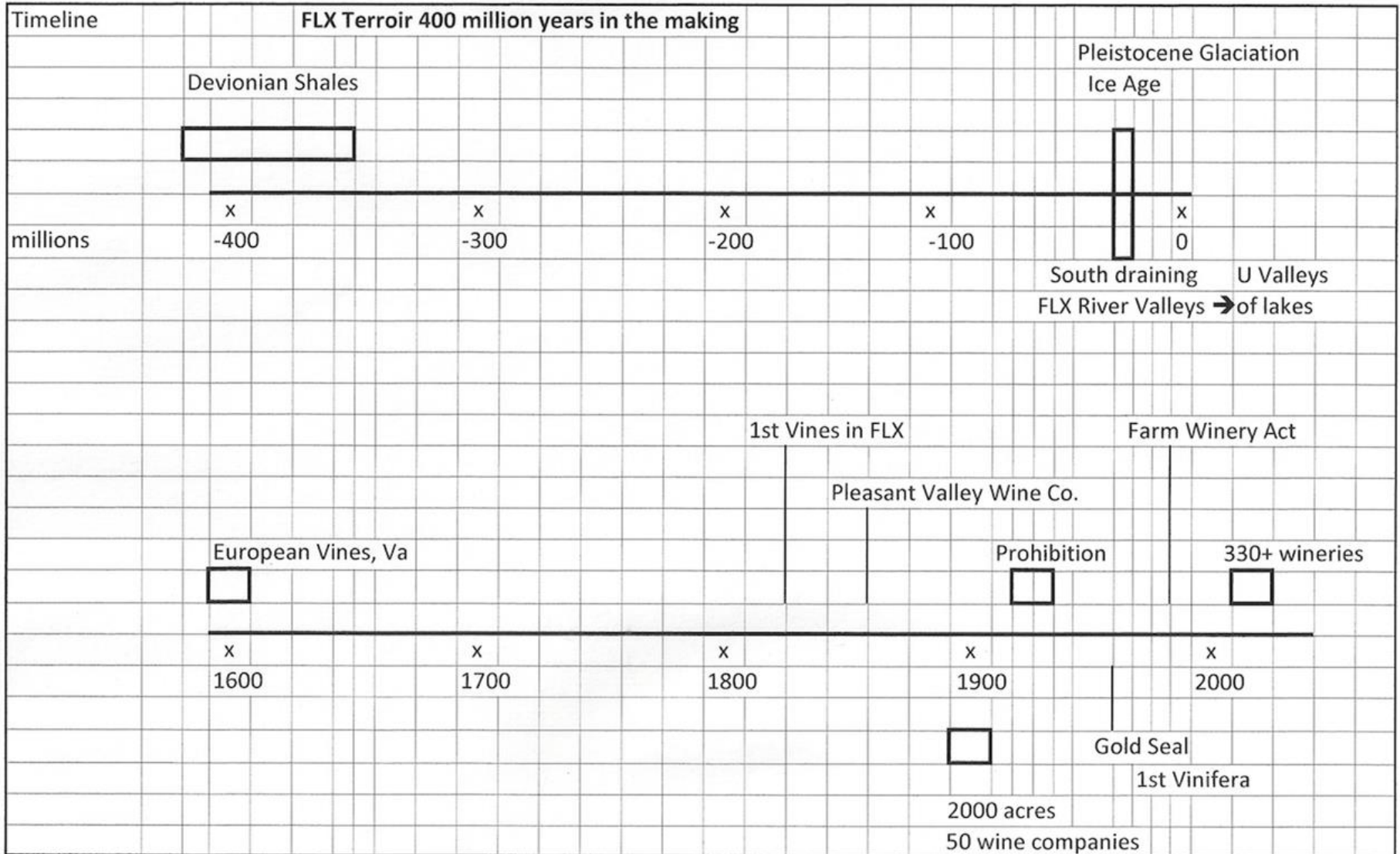


Keuka Lake Looking West


Where are the Finger Lakes?

- 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

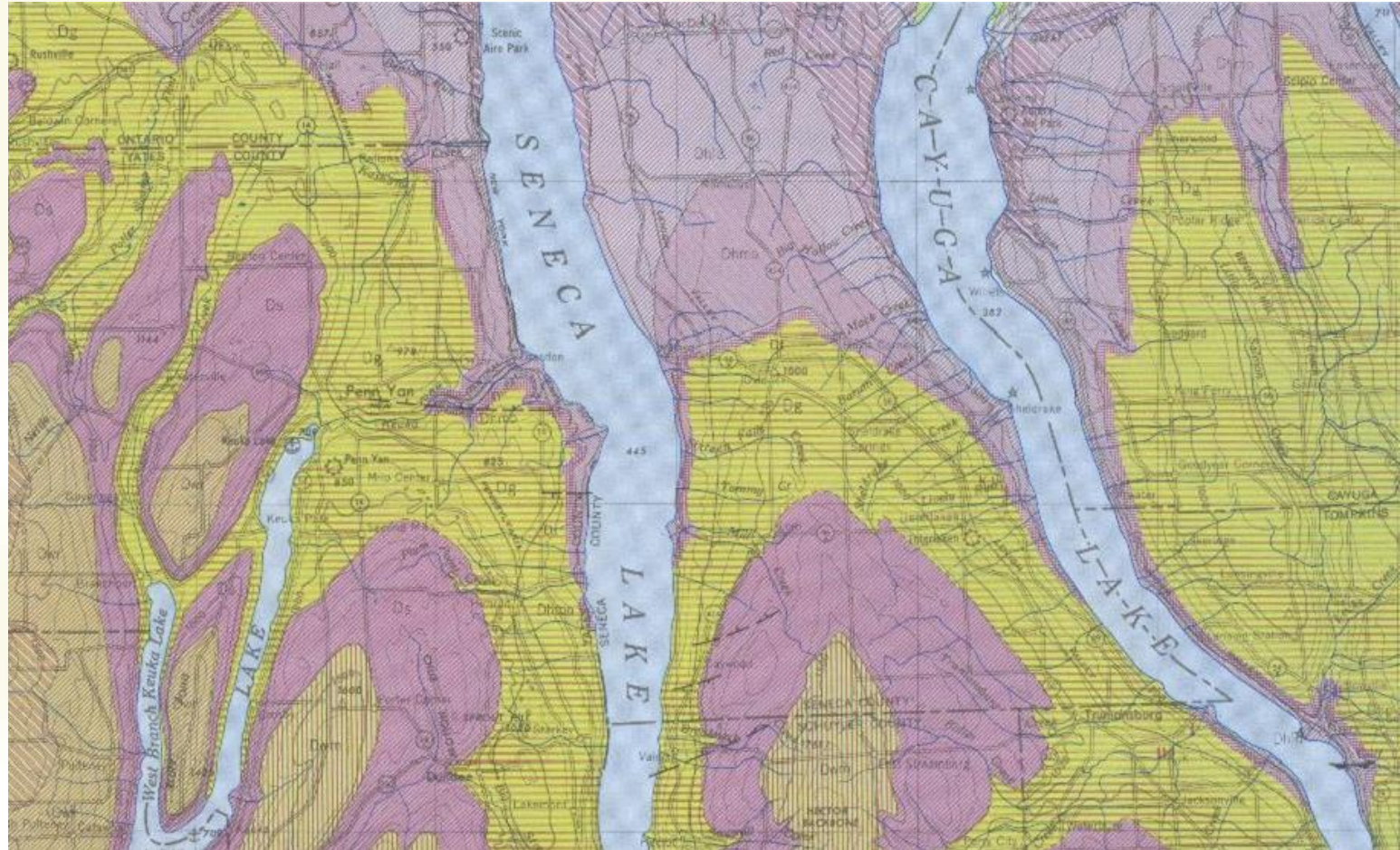


Finger Lakes Geology

- 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

- 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



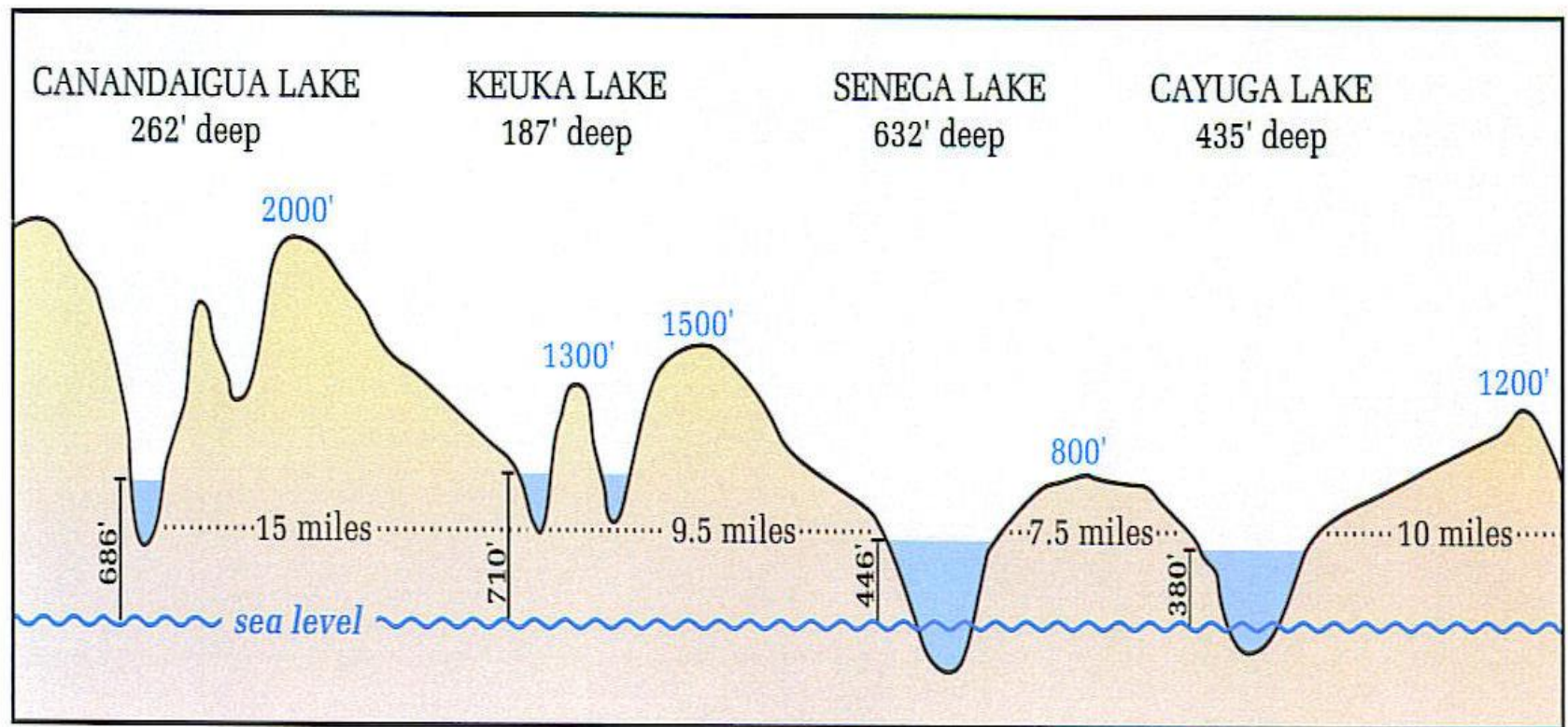





DEEP Lakes - Seneca

Finger Lakes: Topography

- Varying Slopes and Aspects



Why do the Lakes Matter? The Lake Effect

- 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.
- 

The 'Lake' Effect

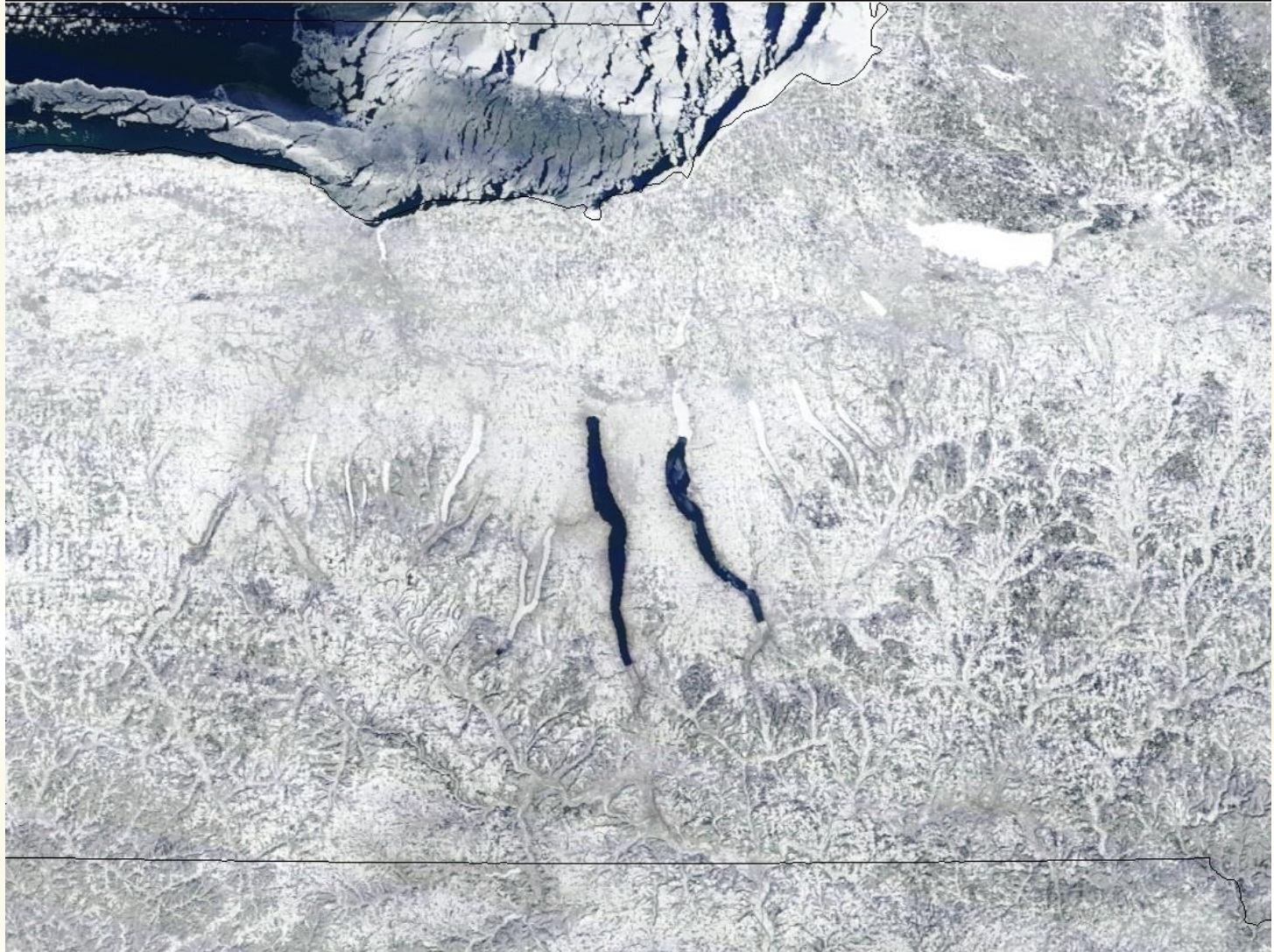
- Lake Ontario to the North & Lake Erie to the West
 - Warm air currents in the winter
 - Cool air currents in the summer
 - Northern FLX vineyards closer and southern farther away
- Depth of Finger lakes provides beneficial “lake effect” to the vineyards planed on the shores
- Warmer minimum temperatures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



Vineyards Planted East and West on Sloping Lakeshores



Effect of Proximity to Lake Ontario

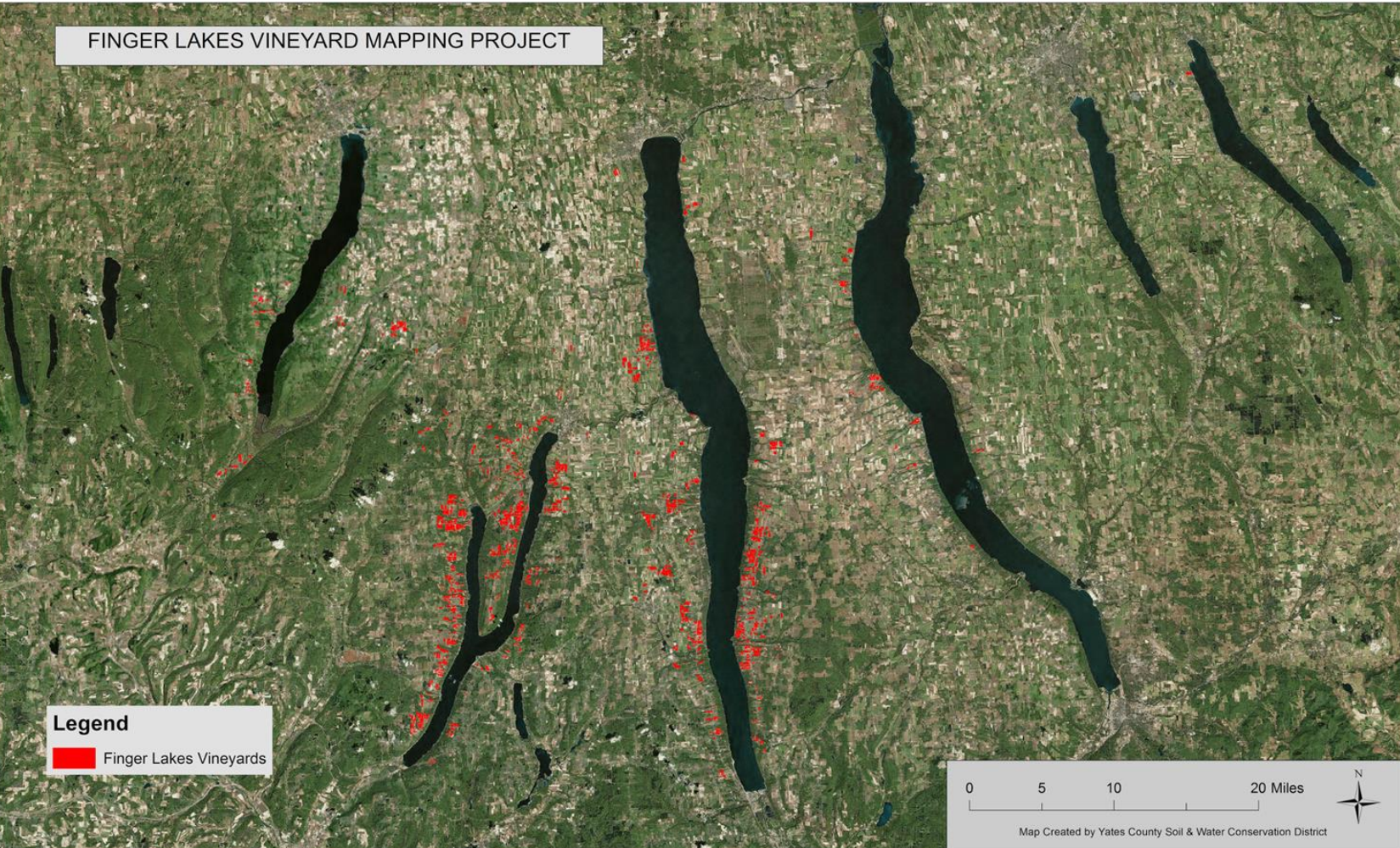


Winter 2013-2014

Wineries & Vineyards Today

- **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

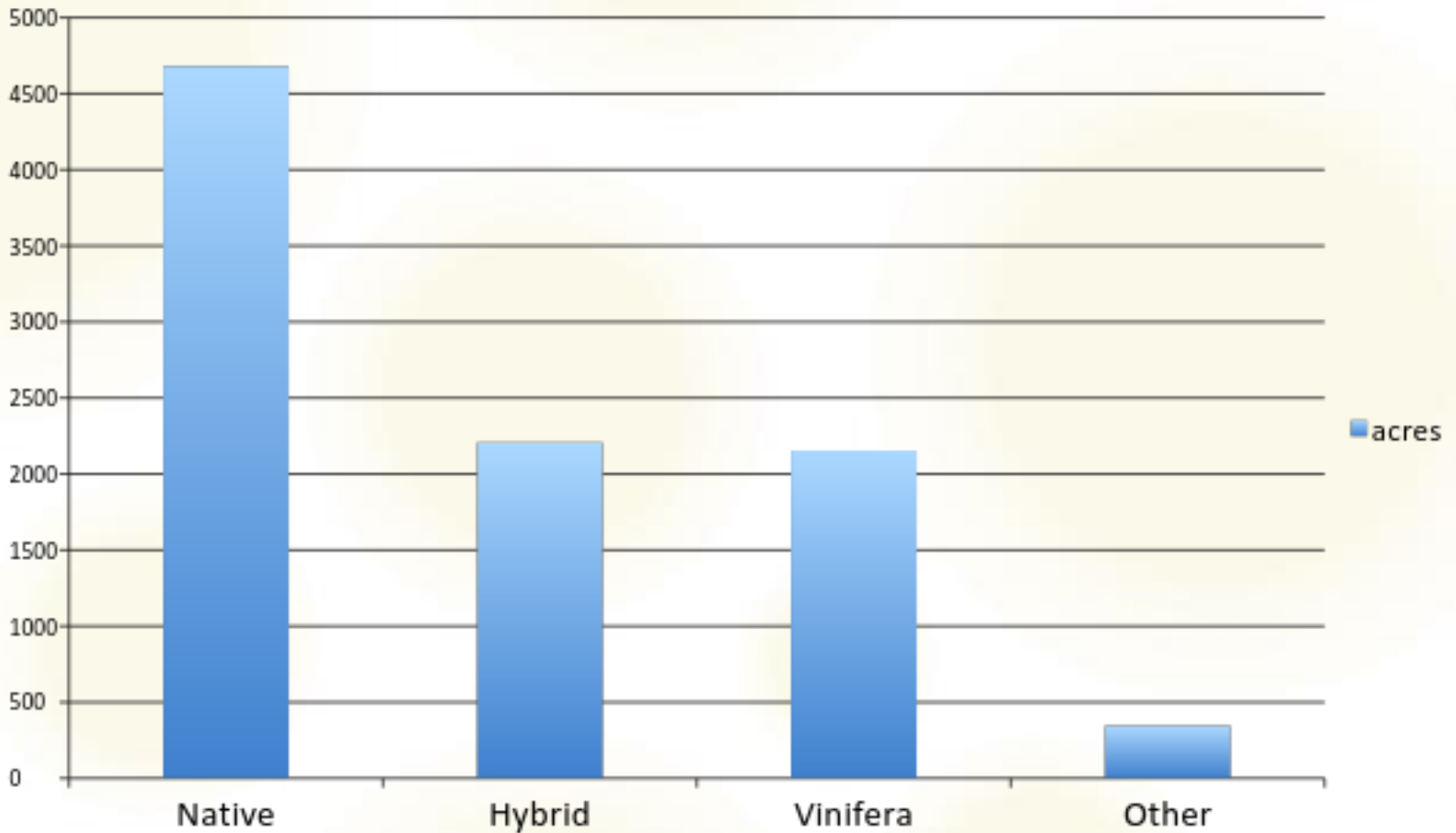
FLX Vineyards – Cornell Grape Program



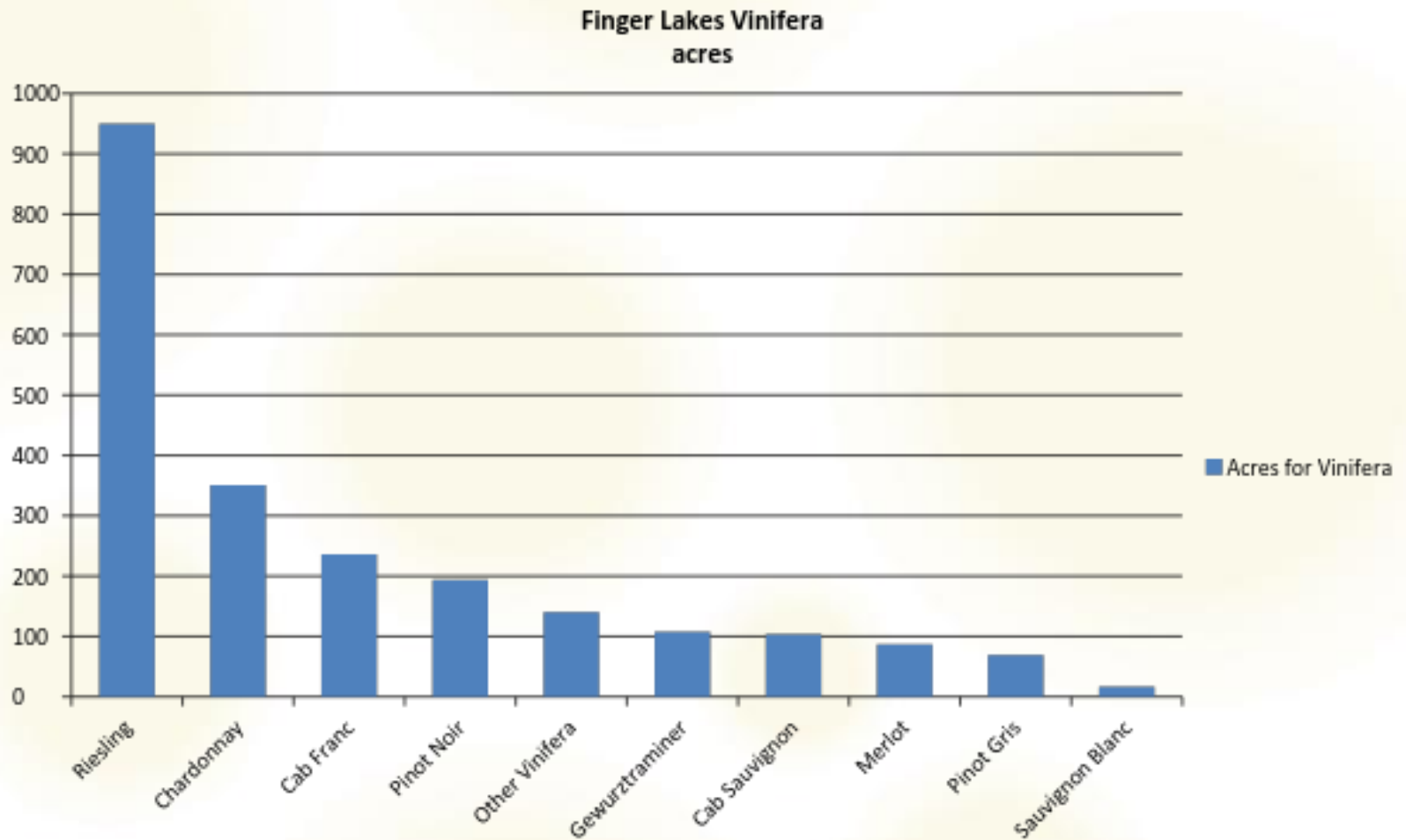
Wineries & Vineyards Today

2011 USDA Vineyard Survey

FLX Vineyard Area 2011



Vinifera Plantings



Riesling: King of Finger Lakes Whites

- ~**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
- 

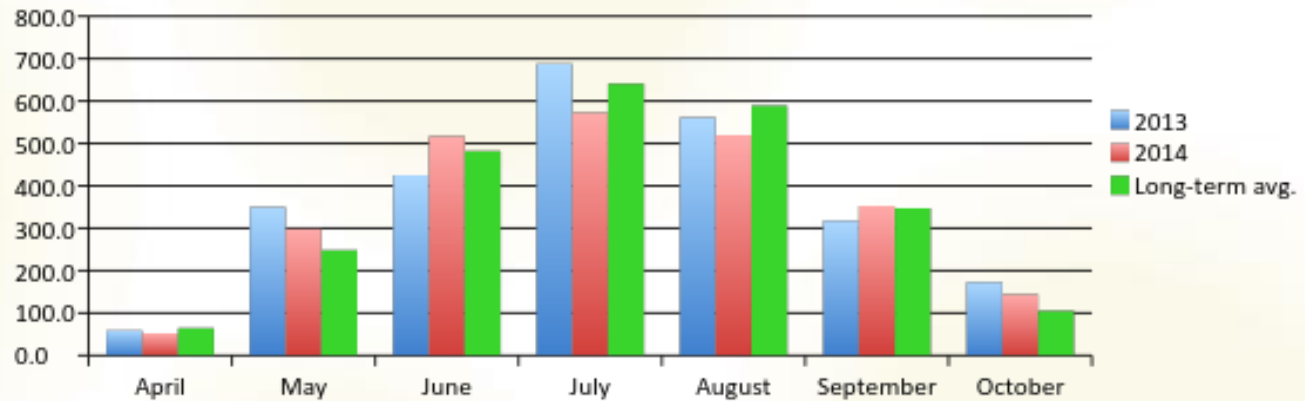
Finger Lakes Vintages 2013 to 2016

Finger Lakes Vintage Weather
Bob Madill

GDD = growing degree days - over 50 and under 89

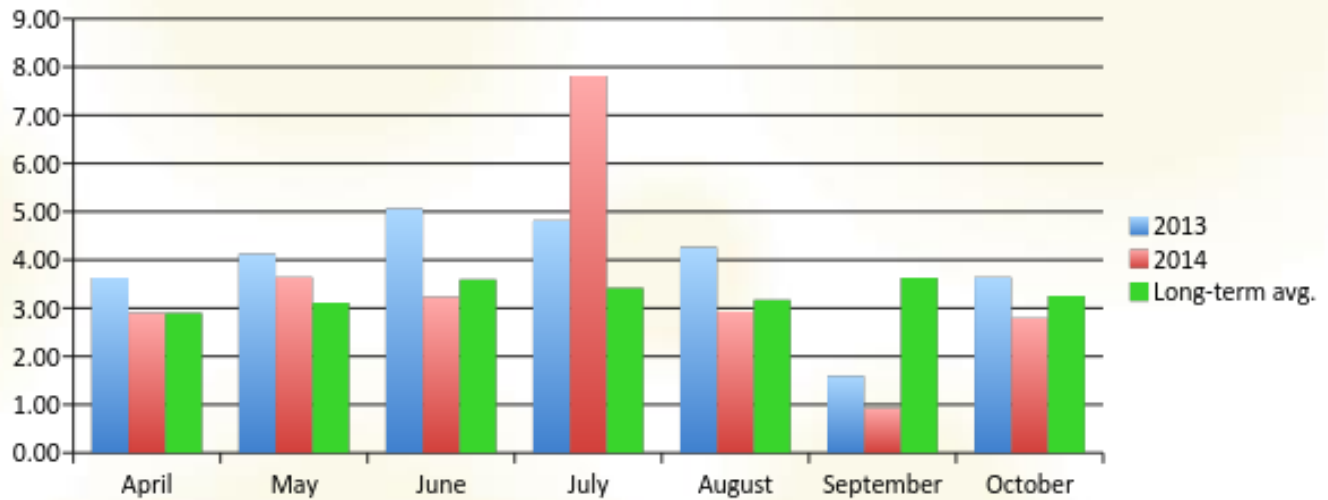
	Winter	Spring	Summer		Fall	GDD	Overall
		March & April	May & June	July & Aug	Sept & Oct	Rain in.	
2013 Temp Rain	average	slow warming	a bit cooler a bit wetter		dryer ensured ripening	2575 27.1	a bit cooler & wetter average wines ~ earlier drinking
2014 Temp Rain	colder than norm some injury	average	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

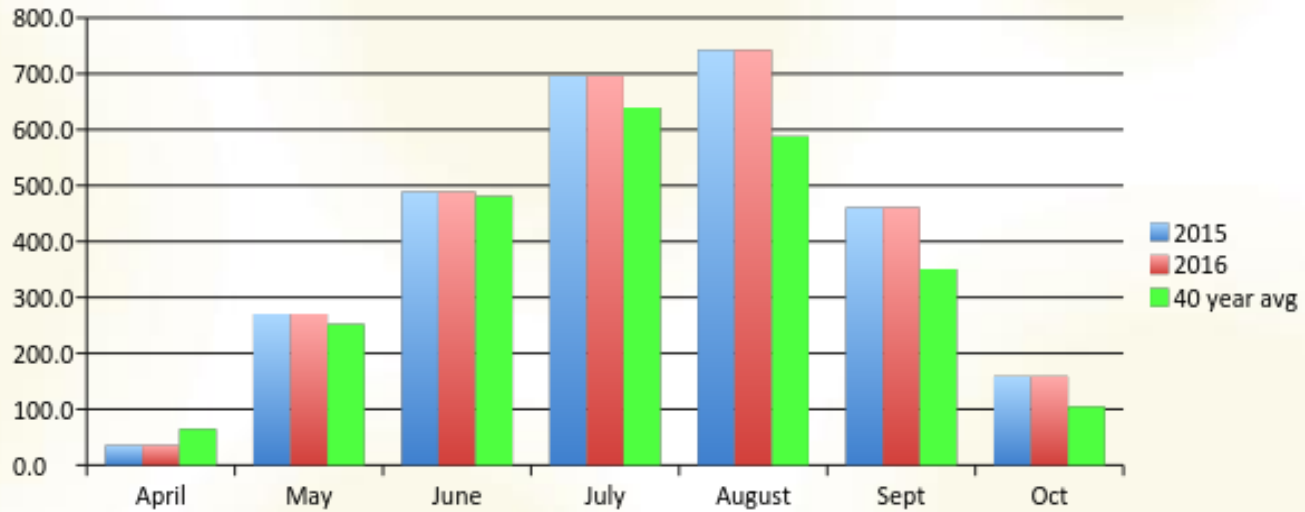


LT Avg. = 40 year average $GDD = \text{Sum} (\text{Daily Max Temp} - \text{Min Temp}) / 2 - 50$ April to Oct. 31

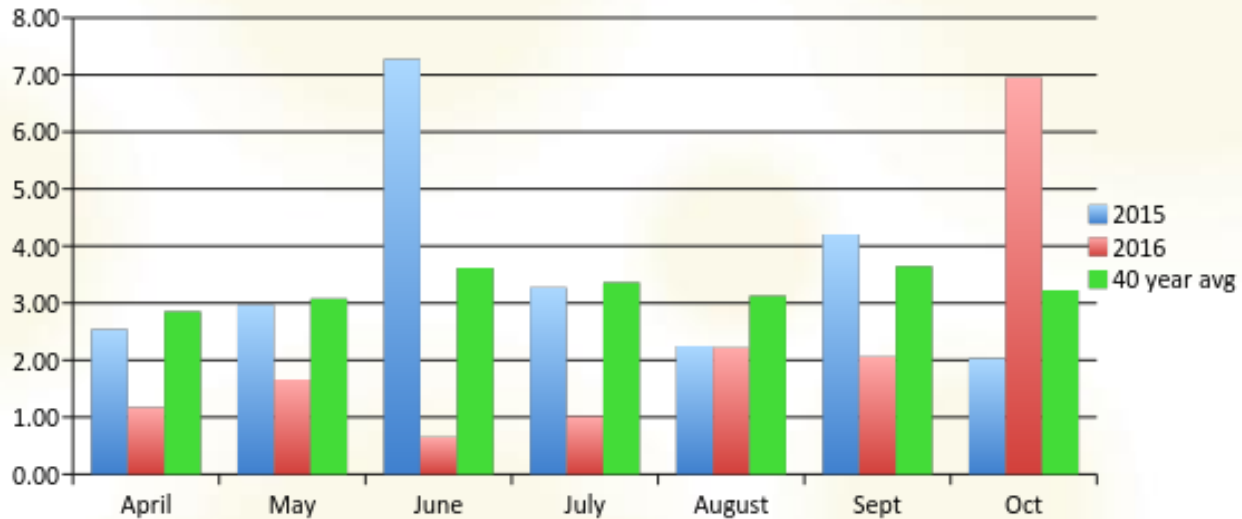
2013 & 2014 - Rainfall



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	Dry Rose' (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	Celebre sparkling Rose' (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.	Skin Ferment Chardonnay 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	Bench Riesling (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	Dry Riesling , 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	Limited Engagement Gewurztraminer , 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	Gewurztraminer 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	Unoaked Caberent Franc 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	Barrel Select Cabernet Franc 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	Lemberger 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	Black Russian Reserve 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

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

Tasting

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

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

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

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

with Kashong Glen Vineyard NW shore Seneca Lake, shallow soil
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

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

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

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

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

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

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

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 unfined and unfiltered.

Tasting

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

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

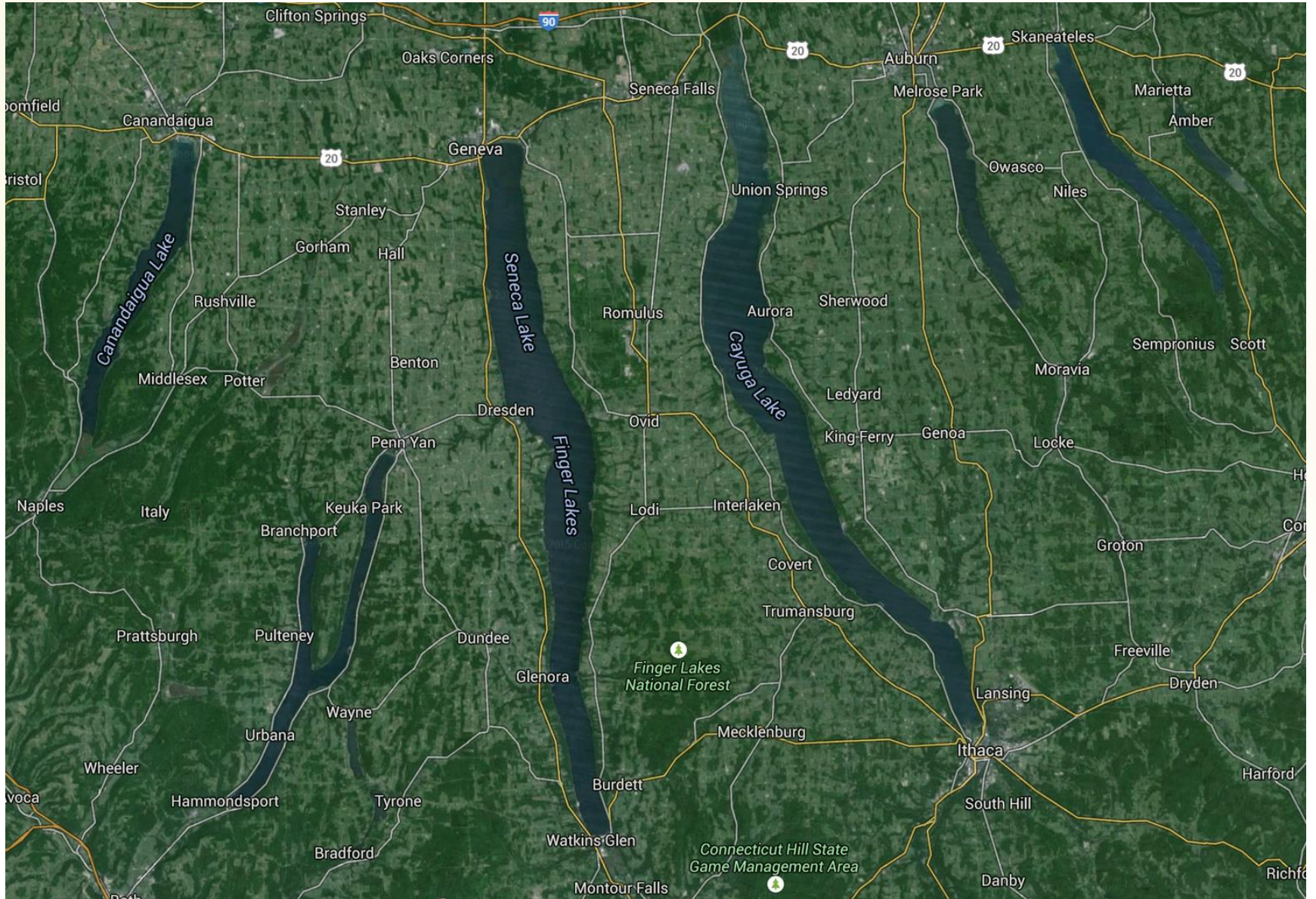
After 36 months in oak racked into tank

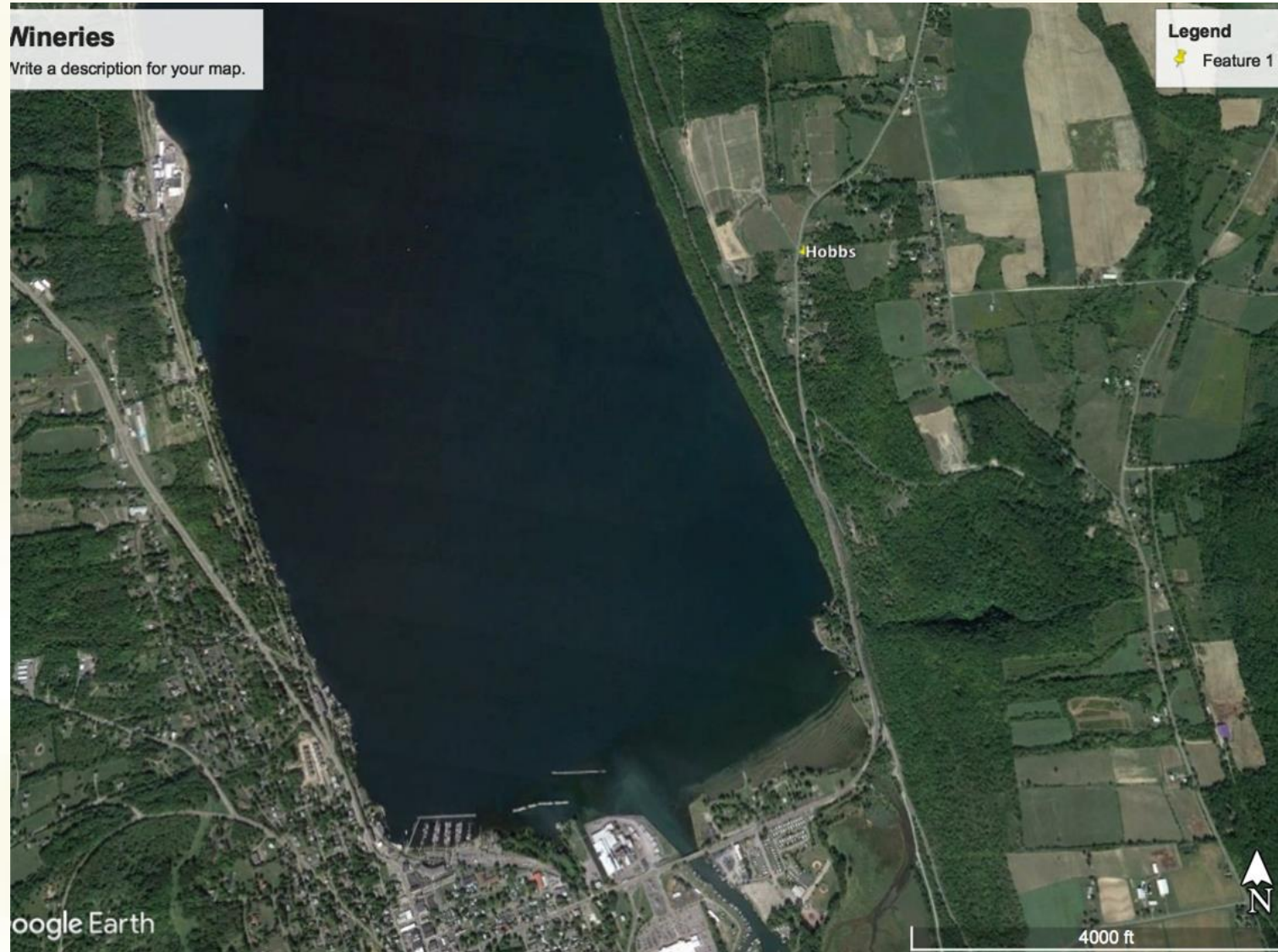
Egg white fined, cold stabilized, filtered and bottled



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

- Finger Lakes Wine Alliance & Wineries
 - www.fingerlakeswinealliance.com
- Cornell Cooperative Extension Finger Lakes Grape Program
 - www.flgp.cce.cornell.edu/
- Society of Wine Educators
 - www.societyofwineeducators.org/

See You Soon on the FLX Side

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

**FINGER
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Thank you!

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