

Long Lick Farm Winery
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Long Lick Farm Winery

The Frontier of Fine Wine

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What's on Our Website:

- > Wines we have produced and awards
- > Vinifera we grow
- > Where you can buy our wines
- > Events we are at
- > Directions and contact information
- > Links to sites about Kentucky wines

Crush 2007

The grapes are in and this year's crush is history. So what kind of year was it?

This spring we saw a late freeze when the vines had 4-6" shoots. We thought it would take the entire crop, however, the weather cooperated and significant growth occurred.

Little rain in June and July meant that the berries were smaller than usual and the yields were down, especially for the vinifera, but what was there, particularly the American hybrids, was better and more flavorful.

There was no significant Cabernet or Chardonnay, this year, but the Traminette is exceptional, even better than the '05. This Traminette we hope to have available by midsummer of '08.



Where'd the Name Come From?

Long Lick farm is named after the creek that flows on the property. The area has a rich history. The winery is located in Washington County, not far from Springfield where Abraham Lincoln's parents were married and he was born and not far from the first commercial winery in the US was started in 1798.



tobacco barn built around 1900. A leisurely stroll to the grape fields allows you to see for yourself how the crop is looking, and, on your way there, stroll past the historic Long Lick that runs through the winery.

What's a "Wine Tasting"?

A wine tasting is an event that is scheduled either on site, at our winery, or off site. We bring samples of our wine and are there to discuss the different types of wine, how it is made and how to speak intelligently when purchasing wine.

Our goal is a relaxed and enjoyable event in an unimposing atmosphere that will provide a lot of memories for you.

Our winery is a classic Kentucky farm with a quaint tobacco barn and gardens perfect for both indoor and outdoor activities. You can learn about tobacco farming by touring our



One of our many events this summer included a wedding and old fashioned "barn dance" in the tobacco barn.



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Wines at the Gate

We haven't yet bottled our '06 Cabernet, but we hope to have it available next summer. We are closely watching it and will introduce it when it is ready.

Since the yield was low this year, we purchased some Chambourcin grapes from Windchime Vineyard in Nelson County. It is a dry wine and will be aged several years before we make it available.

Our '07 First Sunday is a blend of varietal grapes. Mostly Cabernet Franc, it is getting great reviews to date. It is a semi-sweet table wine and is the first wine

we produced using out of state berries (something we try not to do). Some '07 New York Muscat grapes were used to naturally sweeten the wine. So, why the name "First Sunday"? Because we were bottling the wine on the first Sunday in September. Someone asked what we should call it and Doctor Harrison piped in "First Sunday" and THAT is how great wines are named.

Next year we will have 4 more acres of mature grapes which will almost double the wine we will be able to create.

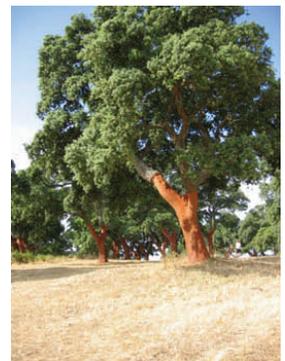
New Equipment Means Better Wine

We share equipment and expertise with our friends the Karsners who own Horseshoe Bend Vineyards (www.horshoebend-ky.com). We've improved our lab this year so we can properly analyze the wine for free sulfides using a method called aeration oxidation. Sulfides are critical to creating high quality wines by scavenging excess oxygen in the wine. Too many sulfides, however, can ruin the taste. This new ability to test means higher quality wines.

We also purchased a new corking machine. We had been corking by hand which is strenuous and tedious work. Our new semi-automatic machine pulls a vacuum on the bottle when the cork is placed, removing excess oxygen and keeping our sanity as we bottle wines.

What's in a Cork?

There are great debates in the industry over which is better, natural cork versus screw caps versus polymer corks. A simple search on the net will pull up dozens of articles and blogs about what is best for the wines. At Long Lick Farm Winery, we have decided to use natural cork and we buy the best on the market. Our cork is dense and pliable because it is specially bagged to keep bacteria out and moisture in. You can tell an inferior cork because it will crumble and deteriorate when you pull them from the bottle. We believe part of the "experience" of the wine is pulling a high quality cork from a great bottle of wine.



New Kentucky Wine Tour Brochure!

The Department of Tourism and the Kentucky Grape and Wine Council have been working together to develop a brochure which will feature all the Small Farm Wineries in Kentucky. At last count there are 45 wineries on this list. The brochure will include valuable information including locations, websites, email addresses hours of operation and services. To get your copy you can call the Kentucky Grape and Wine Council at 502-564-4983