

# Finger Lakes WINE GAZETTE

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**Nancy Tisch and Kit Kalfs celebrate Bet the Farm's new production facility and tasting room in Trumansburg.**

Story on page 3

Photo by Martha Gioumousis



## From the Editor

Spring is here and the buds are swelling in the vineyards. Most wineries report that winter damage was no worse than usual, despite some cold temperatures.

As the wine industry gears up for its busy season, we take a look at the two annual industry conferences that take place every spring—the academic and technical B.E.V. NY with its focus on Business, Enology and Viticulture; and the Eastern Winery Exposition, a trade show and conference with something for everyone in the industry.

Both events had seminars and presentations on an alternative packaging rapidly gaining favor in the wine and cider industry—canned wine.

Also in this issue, a look at big changes in the industry with the legalization of hemp, Constellation Brands sells lower-end wines, more on master sommelier and local entrepreneur

Christopher Bates and F.L.X. Hospitality, plus the big move for Bet the Farm, as the tasting room and production come together in a brand new facility in Trumansburg.

Get outside and enjoy some warm weather, with a glass (or can) of Finger Lakes wine!

—Martha Gioumouis, *Editor*

### Contributing writers in this issue:

**Denice Karamardian** (Featured Inns) is advertising manager for *FLWG*. She is a director, private voice teacher and producer of “Crossing Borders Live.”

**Martha Gioumouis** (B.E.V. NY, EWE) is editor of *FLWG*. She is a former award-winning winemaker, wine writer and coordinator for the Tompkins County Community Beautification Program at Cornell Cooperative Extension.

**Erin Scherer** (Bet the Farm) is a Geneva-based wine writer who has studied viticulture in the Viticulture & Wine Technology Program at Finger Lakes Community College.

**Sandy Waters** (CBDs, Farm Bill, Buzz) was director of NY State Wineries at Opici Wine Co. before she retired last March. She has long been a wine ambassador for the wines of New York and the Finger Lakes.

**Erin McMurrough** (winery news, events) is winery news and events editor for *FLWG*, brand manager for Lakewood Vineyards and a member of the family. She has completed WSET Level 2 and holds an introductory certificate from the Court of Master Sommeliers.

**Randy Agness** (F.L.X.) is a former amateur winemaker who launched his own brand of Riesling with Agness Wine Cellars. ■

## In Memorium

### John H. Brahm III

John H. Brahm III, owner of Arbor Hill, passed unexpectedly at home on Sat., March 2. He is survived by his wife of 55 years, Katharine (Hawks) Brahm, two daughters Tina M. (Blane) Dickey and Sherry (John) Brahm-French, four grandchildren John Blane, Austin Kyle, Luke Alan and Moriah Katharine Dickey, two brothers Tom (Kathy) Brahm and Paul (Santee) Brahm, sister-in-law Cindy Brahm, and many nieces and nephews. He was preceded in death by his infant daughter, Katharine, his brother Roger Brahm, and his parents, Doris & John (Jack) Brahm, Jr.

John graduated from Cornell University with degrees in pomology and business. After 23 years with Widmer

Winery, John and Katie started Arbor Hill Grapery and Winery in 1987. The business has grown to include their popular restaurant “Brew and Brats at Arbor Hill” along with a successful line of over 55 gourmet food products and more than 25 award winning wines. John, along with his brother Tom, founded Randall-Standish Vineyards in the early 1970s. He was a Rotarian with 48 years of perfect attendance and proud of being a lifelong Eagle Scout. A charter

member of the Canandaigua Lake Wine Trail, a founding member and a longtime board member of the Finger Lakes Visitors Connection, and a board member of Ontario County Industrial Development Association for many years. An original founder of the Cornell University Shaulis Fund which presents scholarships to viticulture students. Also an active member of several local organizations including the South Bristol Historical Society. ■



Photo provided

**John H Brahm, III**

### Michael Lynne

Michael Lynne, owner of Bedell Cellars in Cutchogue, died on March 24 at age 77. “With profound sadness, we announce the death of our beloved owner, Michael Lynne,” wrote Richard Olsen-Harbich, winemaker at Bedell, on social media. “There was no greater or more passionate advocate of Long Island wines. His unwavering commitment to quality winemaking was the driving force behind our success for the past 19 years. We will now carry the torch for him in all that

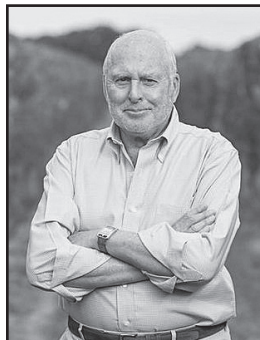


Photo courtesy of Bedell Cellars  
**Michael Lynne, owner of Bedell Cellars.**

we do at Bedell Cellars. It has been a privilege to work for Michael Lynne and we will continue to honor his memory with every wine we make.”

Lynne, a successful film executive, bought Bedell Cellars in 2000 when the North Fork of Long Island was still a young wine region.

He has been credited for helping to elevate the profile of the region and was one of the greatest champions of New York wines.

Lynne was the owner of New Line Cinema with his partner Bob Shaye. New Line, best known for blockbusters such as *The Lord of the Rings* and *Austin Powers*, was sold to Ted Turner in 1995 and merged into Time Warner two years later. Shaye and Lynne later formed Unique Features.

He is survived by his wife Ninah and daughter Elizabeth and predeceased by his son Jonathan. ■

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# Big Changes for Bet the Farm

By ERIN SCHERER

For more than a decade, Bet the Farm has had the reputation of being a gourmet market selling local food provisions and its own wines alongside selections from other Finger Lakes wineries, including Heart & Hands Wine Company, Shalestone Vineyards and Damiani Wine Cellars. But as the reputation and production of its own wines has grown, so has the need for more space. Last year brought about a major shift for Bet the Farm, moving from a quaint boutique on Aurora's Main Street to a large blue barn on Krums Corners Road in Trumansburg near Jacksonville that also houses their production facility (previously located in Interlaken). With it, there's a bigger focus on Bet the Farm's own wine more than ever. At the heart of Bet the Farm are co-owners Nancy Tisch, who serves as winemaker, and her husband Kit Kalfs, who serves as general manager.

A native of Rhode Island, Nancy Tisch studied Medical Technology at the University of Rhode Island as an undergraduate. A decade later, she returned to URI and completed a PhD in Marine Biology, specializing in the mathematical population modeling of marine crustaceans. A post-doctoral position at Cornell University brought Tisch to the Finger Lakes in 1998. She stayed in the area after her year-long position ended but found the academic life too transient. Tisch found herself burnt out after years of working adjunct positions



Photo by Martha Gioumouis

**Bet the Farm's new location in Trumansburg—tasting room and production barn.**

by 2004 and found herself toying with the idea of opening a bed and breakfast. That year, she accepted a position at the Aurora Inn. During her time there, she opened the E.B. Morgan House, which gave her the opportunity to see life as an innkeeper.

## Tisch and Kalfs

In 2005, Tisch met Kit Kalfs through Match.com. Kalfs was working as the tasting room manager at Sheldrake Point Vineyard, and it was through Kalfs that Tisch began to meet people in the wine industry, and her interest in wine began to grow. Like Tisch, the wine industry is a second career for Kalfs, who holds an MFA in film from Ohio University and worked in the film business in Cleveland and Pittsburgh. In

2000, he changed gears and came to the Finger Lakes, first working at Standing Stone Vineyards, then working a harvest at McGregor Vineyard Winery. In the spring of 2001, he began working in the tasting room at Sheldrake Point Vineyard and was promoted as its manager by the end of the year. After connecting with Kalfs, Tisch had the realization that innkeeping wasn't the perfect fit for her and began thinking

about retail instead.

Tisch had initially envisioned opening a wine shop that also sold food products made by local artisans. One catch, though: the only instance in New York state where one can sell wine and food together in retail is at a winery. By this time, Tisch and Kalfs became friendly with Lou Damiani, co-owner and at the time also winemaker at Damiani Wine Cellars. "We tasted through the wines and I said, 'Wow, these wines are really good! This would be a good place to learn how to make wine,'" Tisch recalls. The following week, she returned to Damiani Wine Cellars, tasted the wines again, and met Lou Damiani for the first time. "At the end of the tasting, I told him that I didn't really come here to taste the wine because I did that last week," says Tisch. "I said to him, 'I really would like to know if you would teach me how to make wine.'" Damiani agreed to mentor

her, and not too long after, a vacated floral shop opened up. Bet the Farm was born, with the name coming from a promise made from Kalfs to Tisch: "Don't worry, I'll help you. You can bet the farm on it."

There is a misconception that Lou Damiani made Bet the Farm's wines in its early vintages, but Tisch has served as the winemaker from day one. Tisch spent the first few vintages making wine at Damiani's production facility, located (then and now) at co-owner and vineyard manager Phil Davis' barn, coming in late at night after Damiani Wine Cellars finished their production. In exchange, Tisch did some lab work for Damiani, and she credits Damiani and then assistant winemaker Michelle Oakes for helping her, describing the latter as being "very hands on." The winery component of Bet the Farm served as a means to an end at first, something that would allow Tisch to sell food and wine together. But Tisch found herself becoming more and more enamored of the process, something that Damiani observed. Tisch recalls Damiani saying, "I think you've been bitten by the wine bug." Damiani himself attributes Nancy's background in biochemistry to making her a quick study: "Nancy is great energy and is very committed. She was full of enthusiasm and is a hard worker."

By 2012, however, production of both Damiani Wine Cellars and Bet the Farm was expanding, and Damiani needed more space. Fortunately, they were able to relocate their production to a barn at Sunrise Hill Vineyards in Interlaken. The owners, Bob and Kathy Ruis, like Tisch, were also DWC protégés.

See **Bet the Farm** page 5- ▶



Photo by Martha Gioumouis

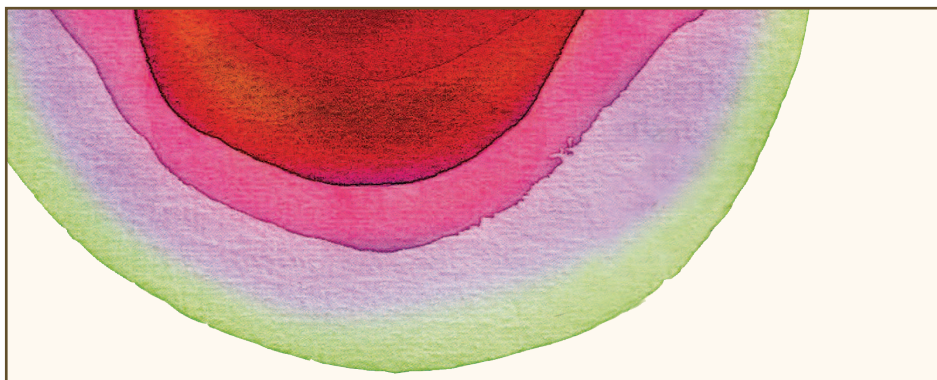
**The story: She said "I don't know if I can do this." He said: "Don't worry, I'll help you. You can bet the farm on it"**

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## Bet the Farm

Continued from page 3

gés, mentored by Davis. As Tisch tells it, “They had no intention of making wine. They just wanted to operate the vineyard, and they have a great big barn. It all worked out.” That same year, Kalfs left his position at Sheldrake Point to focus on Bet the Farm full time.

### Riesling and Traminette at Bet the Farm

Until very recently, Bet the Farm was among a handful of wineries in the Finger Lakes that did not offer a Riesling. “There are thousands of people that make good Riesling,” says Tisch. “What could I add to that?” But in 2017, Tisch had a change of heart, inspired by a Riesling she’d tasted from Germany. “I thought if I could make Riesling like this, I could be happy.” According to



Kit Kalfs joined Bet the Farm as general manager; Nancy Tisch is winemaker.

Tisch, she didn’t quite hit the mark, but she has one in the tank that better fits that style. Another white offering of Bet the Farm, Traminette, has received acclaim. The 2009 Traminette received a “Best in Class” at the New York Wine & Food Classic, and the 2012 Traminette was named the Best Finger Lakes White Wine at the Finger Lakes Foodie Awards. Traminette, a hybrid of Joannes Seyve 23.416 and Gewürztraminer, is characterized by Tisch as like Gewürztraminer, “but with a little more acidity. You don’t have to worry about the wine getting flabby.” The decision to make Traminette came from “sage advice” from Damiani and Davis. Recalls Tisch: “They told me, don’t go out buying really expensive juice when you don’t have the experience to make it.”

And then there is the Twice Noir, a Pinot Noir and Gamay blend that was a

result of a happy accident. In 2011, Tisch had made separate Pinot and Gamay fermentations, but Tisch didn’t particularly like either. Only an hour before both were scheduled to be bottled, Tisch made a spur-of-the-moment decision and blended the two wines together and have offered it ever since. In addition to Twice Noir, they offer another red blend, a Dornfelder and Cabernet Sauvignon blend called “Que Sera Sera.”

### New Gamay Noir Vineyard

Starting with 100 cases their first vintage, they’ve expanded to over 1,200 cases, and in recent years found themselves outgrowing their retail shop in

Aurora. But the catalyst for relocating to Trumansburg was their interest in planting Gamay. For years, Bet the Farm sourced Gamay from Sheldrake Point, but Sheldrake Point can no longer sell it to them. The new property on Krums Corners Road has Lansing and Conesus Soils, “which are supposed to be good for vineyards,” says Tisch. This past June, they made their first plantings of Cabernet Franc and Lemberger, and plan to plant Gamay this year. (In the meantime, they will continue to make Twice Noir, sourcing their Gamay from Hudson Valley.) The remaining acreage may be planted in the future; Zweigelt is a possibility. In September, with help from Bob Ruis, Tisch moved the tanks from Interlaken to Trumansburg, the 2018 harvest was received and fermented in the new production area at “Big Blue” and on Dec. 29 last year, they closed the Aurora location for good.

The new Trumansburg tasting room has given Bet the Farm a chance to re-invent themselves. Gone are the many food items that filled the Gourmet Market shelves in Aurora. Artisanal cheese selections, however, with other wine-friendly foods will continue to be offered. Other Finger Lakes wines will be available either through their Wine Club and/or through special varietal tastings. “People knew us in Aurora as this Gourmet Market,” says Kalfs. “We’re kind of resetting, rebooting this, and saying, ‘Okay, what is this right now? We’re happy to sell our wine. We think we make good wines. Then we’ll grow organically as we see what people want while staying true to Nancy’s vision.” ■



Winemaker Nancy Tisch tastes one of the winery’s red wines in its new barrel room in Trumansburg.

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Bet the Farm now has a full line up of red, rose, white and sparkling wines to sell in its new tasting room.

Photos by Erin Scherer





**B.E.V. NY [Business.Enology.Viticulture] is produced each spring by the Cornell Enology Extension Lab and the Finger Lakes Grape Program. Cornell AgriTech personnel who were involved in planning or presenting at the event include (from left) marketing and communications senior manager Erin Flynn, program/workshop coordinator Gemma Osborne, senior extension associate Tim Martinson, viticulture extension specialist Hans Walter-Peterson, enology extension associate Chris Gerling, Cornell AgriTech director Jan Nyrop, associate professor Anna Katharine Mansfield, and extension support specialist Cortni Stahl.**



**Cornell Food Science associate professor Gavin Sacks, left, takes a deep sniff in the wine tasting.**



**Mark Rondinario of Lakewood Vineyards examines a can of Sway Rose.**

# B.E.V. NY Conference Focuses on Business, Enology, Viticulture

By MARTHA GIOUMOUSIS

**T**he sixth annual B.E.V. NY conference kicked off at the end of February this year at the Rochester Inn & Conference Center in Henrietta, NY. B.E.V. NY is New York's annual conference for the grape and wine industry, combining the resources of Cornell University's Extension Enology Lab, the Finger Lakes Grape Program and the Charles H. Dyson School of Applied Economics and Management.

## BUSINESS

The first day is always dedicated to the business end of the industry, this year featuring presentations by NYWGF executive director Samuel Filler on Strategic Directions for 2019, Wine America president Jim Tresize on how WineAmerica can save money for wineries, plus more on compliance with ADA requirements, GMO labeling laws, intellectual property law, tax updates, onboarding new employees, as well as a presentation from Robert Williams of Susquehanna University, Helena Williams and Texas Tech University titled Consumer Preferences Regarding Canned Wines—a subject visited again in the Enology portion of the program the following day.

The annual Unity Banquet was held that evening with the presentation of this year's Unity Awards. These awards

are presented each year to individuals and businesses who have contributed to and support the wine and beverage industry in New York. (See sidebar on page 7 for a complete list of the winners.)

## ENOLOGY

The Enology Day of the conference returned to the topic of non-traditional wine packaging, with Gavin Sacks reporting on "The Chemistry of Wines in Alternative Packaging." His informative and technical perspective was followed by a winemaker panel and tasting of contemporary canned wines with Christopher Missick of Villa Bellangelo, Peter Bell of Fox Run Vineyards and Alexander Cobb of Rootstock Cider.

Gavin Sacks spoke about the challenges of producing wine in cans and the potential for off-flavors from staling (oxidation and aging), scalping (absorp-

See **BEV NY** page 8 ▶



**The canned wine panel, from left, Alex Robb, Rootstock Cider, Peter Bell, Fox Run Vineyards, and Chris Missick of Villa Bellangelo.**

Photos by R.J. Anderson/ Cornell Cooperative Extension



# 2019 Unity Awards Presented at B.E.V. NY



**Alice Wise received the Phyllis Feder Unity Award for her work on Long Island.**



**The Research Award was presented to Cornell AgriTech.**

Photos by R.J. Anderson/Cornell Cooperative Extension

The 2019 Unity Awards were presented to exemplary members of the New York wine industry at the B.E.V. NY Unity Banquet, held at the RIT Conference Center in Rochester. The Unity Banquet was created nearly 30 years ago as a way to recognize, encourage and celebrate cooperation among grape growers, wineries, grape juice producers and others to advance the entire industry.

#### **Phyllis Feder Unity Award** **Alice Wise, Cornell Cooperative Extension of Suffolk County**

This award honors the owner of Clinton Vineyards in the Hudson Valley, who served as Chair of the

Foundation Board for three years. The award recognizes individuals who have volunteered their time, shown exceptional leadership and achieved recognized results in building industry co-operation and unity.

Alice has been a tremendous support to Long Island Sustainable Winegrowing, Long Island Horticulture Research Extension Center and the New York wine industry at large. Recent efforts have included Pest Management Recommendations, coordination of grower meetings, support for the local vineyard technical group, newsletters, grower visits, website support and moderation of a vineyard manager only list serv.

#### **The Research Award** **Cornell AgriTech**

This award recognizes major contributions in the area of grape growing, processing and wine research, and may be presented to scientists, industry members or others. Cornell AgriTech is a leader in science-based, solutions-oriented food and agricultural research. Its many grape discoveries help to make great wine. It has a bright future and continues to share its discoveries to help local businesses succeed.

#### **Jim Finkle Industry Award** **Liz Stamp, Lakewood Vineyards**

This award is named after a gentle giant who for many years and in many ways contributed to the grape and wine industry on state, national and international levels. The award recognizes outstanding achievements in aspects of the industry such as marketing, promotion, legislative, and organizational. Liz has spent an amazing amount of time of the past couple decades dedicated to promoting the wine industry as a whole. Liz is always available to answer any and all questions from colleagues for the greater good of the industry. A partner (and Manager) at Lakewood, her main responsibilities involve retail and wholesale sales and marketing activities. This award is sponsored by Mengel, Metzger, Barr & Co. LLP

See **2019 Unity** page 9 ►

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## Finger Lakes wine industry members attended the conference.

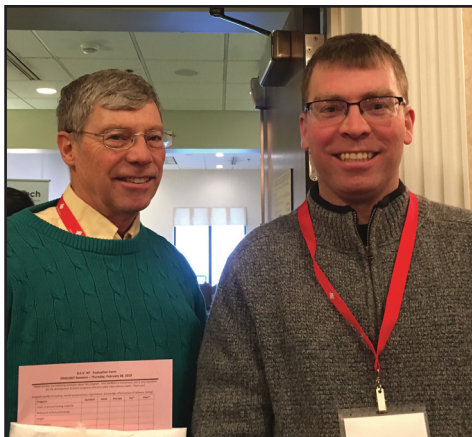
Photos by Martha Gioumousis



**LEFT:** In the trade show, Thirsty Owl Wine Company winemaker Shawn Kime chats with Lee Deleeuw, left, of Superior Wind Machine Service, about the benefits of his windmills in the vineyard. **RIGHT:** Patrick Gibney, Cornell, left, jokes with Ellie Butz of Scott Labs.



**LEFT:** Zach Pegram of Swedish Hill Vineyard, left, is joined by Jen Johnson, and Meaghan Frank from Dr. Frank Winery. **RIGHT:** Peter Martini, left, of Anthony Road Wine Company and NYS Wine Grape Growers.



**LEFT:** Phil Plummer, left, is winemaker at Montezuma Winery and its affiliates; joined by Dr. Frank sparkling winemaker Eric Bauman. **RIGHT:** Two generations of Hunts from Hunt Country Vineyards: founder and owner Art Hunt, left, with son and director of winemaking Jonathan Hunt.

## ▶ BEV NY

Continued from page 6

tion of odorants from packaging and flavor loss) and tainting (off flavors developing from chemical reactions).

He also detailed the need to carefully measure SO<sub>2</sub> additions and eliminate copper additions. He emphasized that a wine intended to be packaged in cans needs to have different treatments from the very beginning of its production.

This point was reinforced by the winemaker tasting panel that followed. Chris Missick of Villa Bellangelo repeated “You have to think differently about canning,” and “consumers are drinking these differently than they are drinking wine from a bottle.” His line of canned wines, Can Do, includes Riesling, Rose, Chardonnay and Moscato.

Canned wines have a shorter shelf life than bottled wines, typically being sold for six months only. For cidemaker Alexander Robb of Rootstock Cider, this means storing the apples and making small batches throughout the year. Winemakers typically do not have that option, as the grapes must be made into wine after picking. Storing small volumes of wine for extended periods is more challenging, especially with the low SO<sub>2</sub> required for wine in cans. All three panelists agreed that dry wines do not fare as well in cans, and that slightly sweeter products are also more appropriate for the single-serving market.

The size of the can is also an issue, where a 375ml can be sold alone, a more appropriately sized single serving 250ml can must be sold in multiples.

The NY panel was followed by an additional tasting of canned wines and

some history of canned wines from 1935 to the present. Canned wines tasted included Sofia, a California blend of Pinot Blanc, Riesling and Muscat in an off-dry style by Francis Ford Coppola Winery, Offset from Between the Lines Winery in Canada made from 100% Vidal with 10% alcohol, and Vinny, made in the Finger Lakes as a collaboration between NYC sommelier Thomas Pastuszak and Red Newt Cellars, a blended Riesling, sold in 4-paks of 250ml cans.

## VITICULTURE

The viticulture day of the conference included a presentation from Hans Walter-Peterson of the Finger Lakes Grape Program and extension associate Chris Gerling on “Winemaking for Grape Growers: What Growers Should Know Beyond Brix, pH and TA.” Justine Vanden Heuvel of Cornell’s Horticulture Section of the School of Integrated Plant Sciences presented innovative work on “Could We Use Sheep for Weed Control in Vineyards?” She was joined by Alexa Hain of Mowing Solar.

The afternoon program was less optimistic in approach, with presentations on Climate Change Impacts, Fruit Fly Resistance to Pesticides in the Finger Lakes and the encroaching menace of a new destructive insect, Spotted Lanternfly. A positive presentation on the use of Biopesticides by Amara Dunn of New York State IPM Program was a welcome addition.

As always, the B.E.V. NY conference included a trade show, greatly expanded this year, with wine and grape industry products and services represented. Exhibitors have the further option of becoming a sponsor of the conference. ■



## 2019 Unity

Continued from page 7

### Grower Award

**John and Josephine Ingle,**  
*Heron Hill Winery*

This award recognizes an individual for dedication and contributions to the New York grape industry. John and Jo have been sustainably growing grapes on the western shores of Canandaigua and Keuka Lakes since 1972. John and Jo are original pioneers of the Finger Lakes wine business and have made many contributions to the industry. Their contributions are reflected in all aspects. From growing a combined 50 acres of vinifera on Keuka and Canandaigua Lakes, with their iconic winery on Keuka Lake and branch locations on Seneca and Canandaigua Lakes. John and Jo have been lifelong advocates of the Finger Lakes region, its grape growers, and wine producers from its beginning and continuing for the future. This award is sponsored by Century Enrollment & Benefit Services, LLC.

### Winery Award

**Bedell Cellars**

This award recognizes major

contributions in advancing the image and reputation of the New York wine industry. Bedell Cellars is a pioneering, family-owned winery on the North Fork of Long Island. Bedell is setting the bar for wineries in the Long Island region. Its well thought out approach and all-woman cellar and vineyard crew has kicked the doors open in an industry steeped in tradition. Bedell's wines are exemplary, and their production practices are environmentally responsible. They do a terrific job of promoting quality wine in the Long Island region. This award is sponsored by Alex Arrigo, Farm Family Insurance Company.

### The Restaurant of the Year Award The Tailor and the Cook

This award recognizes excellence in promoting New York wines in a fine dining experience. This little restaurant in Utica is not only talking the talk but walking the walk. They are truly a Farm to Table restaurant. Not only are all their ingredients from local New York farms, but so are all of their wines, beers and spirits. Very few restaurants in New York are willing to make the commitment to 100% local but they have gone all the way.

### Retailer of the Year Award

**Mark O'Callaghan,**  
*Exit 9 Wine & Liquor Warehouse*

This award recognizes wine stores which do an exceptional job in educating consumers about the quality and variety of New York wines. Mark is deserving of this award because of his commitment to consumer education on New York wines, his collaboration with wineries and distilleries to promote awareness of New York products, and his overall support of the craft beverage industry in the state. Mark carries hundreds of New York state wines in his Clifton Park store, the largest SKUs outside of the Finger Lakes, and also hosts an annual tasting and educational event where he features 100+ New York wines, with more than 30 wineries and distilleries in attendance. This event draws many consumers and 25% of the proceeds go to charity. This award is Sponsored by The New York State Liquor Store Association.

### Ron Reals Distributor Award

**Mike Lofgren,** *Empire Merchants North*

This award is named after the person for whom the award was first created, based on his passion for and commitment to the New York wine

industry. The award recognizes achievement in distributing and promoting New York wines. Mike is a true industry leader. His customers trust him and his suppliers know that he will work hard to promote their products. Mike is especially interested (and successful) in promoting New York wines on wine lists, an area that has been a particular challenge. He thinks beyond his book and does what it takes to give his customers the best experience possible.

### Consumer Award

**Don Cazentre,** *NYup.com*

This award recognizes "enthusiastic" support of the New York wines industry and for exemplifying the use of wine as part of a happy, healthy lifestyle. Don is an educated consumer of New York wines. Through his work at NYUp.com, he invites his readers to vote for their favorite winery, and he promotes those findings. He stays up to date on what is happening at the wineries, and reports on events, new wines and new wineries. He is genuinely curious and passionate about the wine industry and also helps promote the region.

### Sustainability Award

**Long Island Sustainable  
Winegrowing**

This new award recognizes an organization/business that has demonstrated noteworthy sustainable practices and commitment to conserve natural resources, protect the environment, and contribute to the overall success of the New York state economy. LISW, established in 2012, remains the only third-party certification for sustainable wine production on the East Coast. The program has grown to now include over 20 vineyards and wineries and over 1,000 acres of land under sustainable certification. The organization is made up of like-minded growers and has helped reduce vineyard chemical inputs and improved wine quality region-wide. LISW has also been very active in expanding its outreach with regards to marketing and education, helping consumers as well as wine industry professionals understand the concept of sustainable wine growing. LISW continues to raise awareness for and reinforce those committed to sustainable wine production and is presently the most important organization for wine producers on Long Island.

Thanks to all of these award winners for their commitment to and support of the New York wine and beverage industry. ■

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# The ABC's of CBD

By SANDY WATERS

**CBD — three simple letters representing a range of products that are increasingly evident today in stores, farm markets, print ads and magazine articles.**

A search of these three letters on Amazon yields several pages of different products including oils, tinctures, gummies, creams, capsules and lotions. Most of these products have hemp in the name, and collectively they claim to address a very long list of ailments, including, but not limited to: anxiety, arthritis pain, auto-immune conditions, insomnia, muscle aches and stiffness, ADD/ADHD, seizures, stress... the list goes on. It seems the world is suddenly “abuzz” with this miracle product.

**But just what is CBD?**

CBD is an acronym for cannabidiol. Cannabidiol is one of many chemical compounds found in *Cannabis sativa L.* This plant species is one of the oldest cultivated crops in the history of agriculture on earth. *Cannabis sativa L.* has many sub-species, two of which are well-known and prevalent in today's culture—hemp and marijuana.

To understand CBD, one needs to better understand the difference between marijuana and hemp.

Hemp and marijuana are basically the same plant but different sub-species. All cannabis plants are rich in phytonutrients, antioxidants and essential oils. Cannabis plants also produce a unique class of molecular compounds called



Photo by Martha Gioumousis

**In California, where both recreational and medicinal marijuana are legal, products for sale include both THC and CBD content.**

cannabinoids. There are many different cannabinoids but two that are grabbing our attention today are THC and CBD.

THC or tetrahydrocannabinol is the psychoactive ingredient of cannabis. This is the compound that produces a “high.”

CBD or cannabidiol is actually an anti-psychoactive ingredient of cannabis.

Marijuana produces higher levels of THC and generally lower levels of CBD. Marijuana has been bred for its medicinal and psychoactive effects due to its THC levels.

Hemp, on the other hand, produces high levels of CBD and very little THC. Hemp has traditionally been used to produce fibers for clothing and ropes, seeds for oils and lotions and has a wide range of other industrial uses. And while hemp products have been around for a very long time, the rocket-star product from this plant today is CBD. And the buzz about CBD centers on its ability to provide relief for a myriad of human maladies.

**How Does CBD Work?**

Medical science has recently identified the endocannabinoid system (ECS)

in all mammals. This biological system is expressed in the brain, central nervous system and peripheral nervous system. It is made up of neurotransmitters and cannabinoid receptors. The ECS is a kind of lock and key system which is involved in helping to regulate and balance physiological and cognitive processes in the body.

Both CBD and THC act as a spark or key to activate the cannabinoid receptors in the body. Both carry benefits but CBD delivers the perks without producing the high associated with THC.

CBD products are promoted to have a positive impact on a long and miraculous list of health conditions. Scientific studies support some of these claims. CBD has a proven relaxing effect, possibly calming the nervous system. Studies also indicate that CBD is anti-inflammatory and a muscle relaxant.

**CBDs: Promising--Complicated Future**

Commercial CBD is still in its infant stages but this baby could grow really fast! Complications and growing pains will likely arise from legal status and regulations—both at the federal and state levels. Currently, marijuana and CBD derived from marijuana are illegal



Photo by Sandy Waters

according to the federal government. This fact does not greatly impact CBD's growth potential since marijuana is known to be a poor source of CBD. The better cannabis source for CBD is from hemp. Hemp and its non-psychoactive derivative CBD were federally legalized with the signing of the 2018 Farm Bill in January of this year. However, CBD-

**Continued on next page** ▶

## All the Buzz

By SANDY WATERS

**2019** is proving to be a busy year already for news and big changes affecting many categories of interest to the Finger Lakes wine industry. Individually, these news bits are interesting. When viewed in a collective and chronological menu, it can give a thinking person “cause for pause,” and a forward-thinking person “food for thought.”

This list is offered for consideration. It is by no means complete but attempts to capture some of the recent news threads that might impact the weft and weave of the future business landscape.

**November 2017**—Victor-NY based beverage industry giant Constellation Brands acquires just under 10% of Canopy Growth (Canadian marijuana producer) for \$245 million

**August 2018**—Constellation Brands increases its stake in Canopy Growth to 38% for \$3.8 billion. The deal also includes

options to increase ownership to above 50% for at least \$4.5 billion if exercised.

**January 2019**—Passage of the 2018 Farm Bill legalizes the production of industrial hemp in the U.S., and removes hemp from the list of controlled substances

**January 2019**—Sovereign Vines of Binghamton, hailed as America's only hemp-infused wine, announces that they plan to open a tasting room in Skaneateles for their hemp-infused wines by summer 2019.

**January 2019**—Genesee Brewery announces it will soon launch a line of hemp-infused flavored malt beverage alcoholic drinks named Hemptails.

**January 2019**—State University of New York at Morrisville plans to offer a cannabis minor starting in the fall of 2019. The program still needs approval from the college administration. The focus will be to prepare students for jobs in the rapidly growing medicinal and recreational marijuana business, according to Jennifer Gilbert Jenkins, an associate professor of agricultural science.

**March 2019**—Bill Newland begins

tenure as the new Constellation Brands president and CEO succeeding Rob Sands.

**April 2019**—Constellation Brands announces it reached a deal with E.& J. Gallo to sell about 30 wine brands for \$1.7 billion. The deal is subject to regulatory approval and expected to close at the end of the first quarter of fiscal 2020.

Brands to be sold include: Clos du Bois, Black Box, Estancia, Mark West, Wild Horse, Franciscan, Ravenswood, Manischewitz, Taylors

Six wineries are included in the sale. Four in California—Mission Bell, Turner Road, Clos du Bois, Wild Horse; also, Hogue Cellars in Washington State and Canandaigua Wine Company in Canandaigua

No vineyards are part of the sale. Additional stats for consideration: Globally marijuana use is legal in Canada, Germany and Australia.

Here in the US 33 states plus Washington, DC have legalized medicinal marijuana.

10 states (plus DC) permit recreational use of marijuana. ■



## ▶ ABC's of CBD

Continued from previous page

infused foods are not yet FDA approved and therefore, federally illegal.

Cowen Inc. is an investment banking company that released an in-depth market analysis of the CBD market in February. Their team of 11 analysts from its consumer, health care, industrials and regulatory teams came together to examine CBD's market potential. The resulting report projects \$16 billion in retail sales by 2025. They estimate that 10% of the adult market (25 million consumers) will be using CBD by the year 2025. A survey of 2500 consumers included in the Cowan report showed higher than expected awareness and

usage of CBD currently by adults in America. Consumer survey results from January 2019 showed CBD being used by 7% of American adults. Tinctures lead the product pack at 44% of the market. Topicals account for 26%, capsules 22% and beverages 19% according to Cowan's report.

The Cowan report projections of growth for the CBD market are considered to be conservative.

If anyone still doubts CBD's potential for ascendancy in the wellness world, look to our celebrity culture for further proof. In February of 2019 Willie Nelson unveiled a whole bean coffee that is CBD-infused. It is called "Willie's Remedy Whole Bean Coffee" and each 8-ounce cup contains 7mg of hemp-driven CBD! ■

## Farm Bill Opens the Field To a New Crop—HEMP

Hemp is an agricultural product that has been around for a very long time, in fact, one of the oldest agricultural crops on the planet. But this is not the case here in the United States. Hemp in the U.S. has been treated the same as marijuana, classified as a Schedule 1 controlled substance. It is true that both plants are sub-species of *Cannabis sativa* L. and also true that both plants produce cannabinoids like THC and CBD, but concentrations of these cannabinoids differ significantly between the two sub-species. THC is the psychoactive compound producing the "high" associated with marijuana. CBD is the anti-psychoactive compound that is the new darling of the wellness world. Marijuana is higher in THC and lower in CBD while hemp is higher in CBD and lower in THC.

The 2018 Farm Bill, which was passed in January of this year, took a very big step for the hemp industry in the U.S. by legalizing the production of hemp as an agricultural commodity and removing it from the list of controlled substances.

The last Farm Bill in 2014 actually included provisions allowing production of industrial hemp under specific conditions. Passage of that bill allowed "institutions of higher education" and state agricultural departments to grow hemp under pilot programs as long as state law permitted it. The 2014 bill also established a definition of industrial hemp, setting the THC threshold in the US at 0.3% on a dry weight basis.

The 2018 Farm Bill opens the field to hemp production but also includes limitations. It cannot be grown as freely as other crops. For instance, it is a violation to produce a plant with higher than the 0.3% THC content. Nor can one grow hemp without a license. The bill also sets up shared state and federal regulatory authority over the initiative.

This is certainly an exciting development for the U.S. agriculture sector. Industrial hemp promises fertile ground for farmers, policy makers and the general public; but these are early days with no shortage of uncertainty and risk ahead. Time will tell. ■



Photo by Martha Gioumousis

**Hemp and Marijuana look alike, as seen here growing in a pot store in San Jose, CA.**



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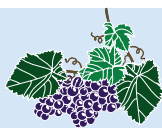
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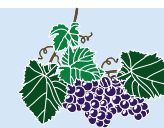
HOURS: TUESDAY - SUNDAY 12:00-6:00







## Events Around the Wineries



### ONGOING

**Wednesdays, free live music at Ventosa Vineyards, 6-9pm.** Buy-one-get-one happy hour from 5-6pm and Café Toscana is open all evening. [ventosavineyards.com](http://ventosavineyards.com)

**Thursdays, May 30-Sept. 26, Sunset Series live music at Zugibe Vineyards, 6-9pm.** [zugibevineyards.com](http://zugibevineyards.com)

**Thursdays, June 6-Sept. 5, Thursday Night Summer Concert Series at Deer Run Winery, 6pm.** Sponsored by Red Osier. Enjoy free admission for a concert on the lawn every Thursday. Food, wine and wine slushies available for purchase. Bring a friend and a chair. [deerrunwinery.com](http://deerrunwinery.com)

**Fridays, Memorial Day-Labor Day, Pub Nights on the Brew Deck at Wagner Winery, 6-10pm.** Tickets are only \$3 to enjoy a night of live music, food and Wagner wines and beers. Band schedule and full information can be found at [wag.wine/pubnight](http://wag.wine/pubnight).

**Fridays through July 5, Friday Nite Pizza Party at Americana Vineyards, 5-8pm.** Choose seasonal, gourmet pizzas to eat in or take out. Top local bands play live from 6-8pm. 888.600.8067, [americanavineyards.com](http://americanavineyards.com)

**Saturdays through June 29, Game Night Happy Hour at Americana Vineyards, 6-8pm.** Visit the Taproom every Sat. for Game Night. Enjoy epic battles of chess, checkers, backgammon, cards, jenga and more (plus cornhole in the Beer Garden when the weather is nice). 1/2 price second pints and food available. 888.600.8067, [americanavineyards.com](http://americanavineyards.com)

**Saturdays, Saturday Night Start Up at Americana Vineyards, 6-8pm.** Start off your Saturday night with music and dance at Americana. Live bands (no cover). Check calendar for details. Food & drink available. 888.600.8067, [americanavineyards.com](http://americanavineyards.com)

**Sundays, Sunday Brunch at Americana Vineyards, 10am-2pm.** The Crystal Lake Café puts on one of the best brunches in the Finger Lakes. Everything is prepared farm-fresh and from scratch. 888.600.8067, [americanavineyards.com](http://americanavineyards.com)

**Sundays, Weekend Wrap Up Concert Series at Americana Vineyards, 4-7pm.** Wrap up your weekend with great food, wine and beer and top local bands. 3-hour shows out in the Pavilion when the weather's nice! 888.600.8067, [americanavineyards.com](http://americanavineyards.com)

**Sundays, Playtime & Wine, Chateau LaFayette Reneau, 10am-5pm.** Fun & games every Sunday! Savor a \$5 glass of wine and let loose with a round of Battleship, Scrabble, Jenga, Backgammon, chess, checkers, Monopoly, or dominoes. [clrwine.com](http://clrwine.com)

**Saturdays and Sundays, select weekends in June and July, Tunes on the Terrace live music series at Thirsty Owl.** Visit [thirstyowl.com](http://thirstyowl.com) for calendar of events.

**Saturdays and Sundays, June-July, Apple/ Spud Chuckin' at Varick Winery & Vineyard, 9:30am-6pm.** Hurl apples/ potatoes with a giant slingshot. Large groups require an appointment. Call 315.549.8787 or visit [varickwinery.com](http://varickwinery.com).

**Daily, Jun. 29- July 21, Cherry Picking at Varick Winery & Vineyard, 9:30am-6pm, rain or shine.** Enjoy sweet and sour cherry picking. Call for conditions and availability. 315.549.8787, [varickwinery.com](http://varickwinery.com)

**Daily, Chocolate & Wine Experience at Glenora Wine Cellars.** Enjoy Glenora wine paired with Guylian's luxuriously rich and creamy Belgian chocolate truffles! \$15/person for 6 wines & truffles. Call 800.243.5513 to reserve your tasting.

**Daily, Gourmet Cookie & Wine Pairings at Chateau LaFayette Reneau.** Taste the magic of Chateau LaFayette Reneau wines paired with cookies by Goodwin's Treats. Enjoy three cookie & wine pairings for \$5. Offered daily during regular hours, 800.469.9463. [clrwine.com](http://clrwine.com).

**Daily through May, Staves & Steel Wine Tour at Glenora Wine Cellars.** A backstage pass to the four methods of winemaking at Glenora—taste various wines and gain knowledge of winemaking from an oak barrel, a stainless steel tank, a concrete egg, and wine made by the methode champenoise (champagne method). Offered daily by appointment through May, \$12/person. Call 800.243.5513.

**Daily, Guided Cellar Tours at Glenora Wine Cellars are offered June through Oct.** For your safety and enjoyment, Glenora accepts up to 20 participants per tour. Reservations are not required, but appreciated for traditional tours. Please call 800.243.5513.

### MAY

**Fri., May 3, Art reception at Hector Wine Company.** Featuring oil paintings and pencil on panel art by the Prince of Nowhere. Live music by Whistlin' Dyl. 5-7pm. [hectorwinecompany.com](http://hectorwinecompany.com).

**Sat., May 4, Cinco de Maxo at Deer Run Winery, 12-4pm.** Stop by for Mexican appetizers, Max Mexicana, our take on a classic sangria made with our Max Black, and sample the new 2019 wine slushy flavor. Free admission. [deerrunwinery.com](http://deerrunwinery.com)

**Sun., May 5, Cinco de Mayo Celebration at Chateau LaFayette Reneau, 10am-6pm.** Celebrate Cinco de Mayo at Chateau LaFayette Reneau complete with wine specials, specialty drinks, complimentary Mexican-inspired snacks, margarita jello treats for \$1 and more. Free admission. 800.469.9463, [clrwine.com](http://clrwine.com)

**Sun., May 5, Sunday Suppers at Anthony Road, 6pm.** Anthony Road partners with local chefs to put on intimate but relaxed, family-style suppers accompanied by winemaker selected wines. 20 tickets are offered per dinner at \$35 each that can be purchased at [www.anthonystroad.eventbrite.com](http://www.anthonystroad.eventbrite.com)

**Sat., May 11, Honey Bee Jubilee at Varick Winery & Vineyard, 9:30am-6pm.** Celebrate one of the hardest workers, the honey bee, with complimentary honey-inspired food. 315.549.8797, [www.varickwinery.com](http://www.varickwinery.com).

**Sat., May 11, Sip & Spa at Deer Run Winery, 11am.** Enjoy fresh fruit & sangria before a 1-hour yoga class, followed by a pampering hand scrub treatment and hand massage. A special flight pairing of three cookies and wines will be served afterwards. Wear comfortable clothes and bring a yoga mat. \$35/ per person. [deerrunwinery.com](http://deerrunwinery.com)

**Sun., May 12, Mother's Day Brunch at Veraisons Restaurant at Glenora Wine Cellars, 11am-3pm.** A delightful buffet-style brunch for Mother's Day. Reservations required, 800.243.5513, [www.glenora.com](http://www.glenora.com)

**Sun., May 12, Mother's Day Brunch at Americana Vineyards, 10am-3pm.** Bring Mom out for a farm-fresh, from-scratch meal she doesn't have to prepare! And every Mommy gets a flower from us to show our appreciation! Reservations required. 888.600.8067, [americanavineyards.com](http://americanavineyards.com)

**Sun., May 12, Annual Mother's Day Brunch at Zugibe Vineyards.** [zugibevineyards.com](http://zugibevineyards.com)

**Thurs., May 16, Winemaker's dinner at Hector Wine Company featuring chef Jeremy Personius, 6:30pm.** Seats are limited. RSVP by calling the winery 607.387.1045 or emailing [alex@hectorwinecompany.com](mailto:alex@hectorwinecompany.com).

**Thurs., May 16, Start Your Herb Garden at Americana Vineyards, 6:30-8:30pm.** Get ready for summer gardening by creating your very own herb gardens. Class size is limited, pre-registration is required. Check the website for details and registration link. 888.600.8067, [americanavineyards.com](http://americanavineyards.com)

**Sat., May 18, Opening weekend of Blue Heron Café at Heron Hill Winery.** Check out the fresh and updated menu and great specials! [heronhill.com](http://heronhill.com)

**Sat., May 18, White Wine Blending Seminar at Heron Hill Tasting Room on Seneca Lake, 1pm & 3pm.** Includes hands-on experience lead by winemaker Barry Tortolon & light hors d'oeuvres. \$20/pp. Tickets available at [heronhill.com](http://heronhill.com)

**Sun., May 19, Vineyard Landscape Photography Class at Lakewood Vineyards, 2pm.** Learn the basics of landscape photography in Lakewood's vineyards with professional photographer Chris Walters. Camera or smartphone with camera required. \$20/pp includes a wine and cheese reception following class. Reservations at 607.535.9252.

**Fri. & Sat., May 31-June 1. I've Gone Gewürz! at Keuka Spring Vineyards.** Tastings on Fri. at 4pm and on Sat. at 12pm and 3pm. The exclusive, winemaker-lead comparative Gewurztraminer tasting paired with a German wurst plate. \$30/pp, \$25/pp for Vista Wine Club members. Please make reservations at [KeukaSpringWinery.com](http://KeukaSpringWinery.com).

**Fri., May 31, Pizza on the Patio at Billsboro Winery, 6-8:30pm.** Enjoy pizza, wine, live music and good company. Reservations are accepted by phone two weeks in advance at 315.789.9538. [billsborowinery.com](http://billsborowinery.com)



# Highlighted Events

To list events in the Summer/Fall issue of Finger Lakes Wine Gazette, please send listings to News and Events Editor Erin McMurrugh at [winegazette@gmail.com](mailto:winegazette@gmail.com) by July 5. Events should be ongoing or August-October.

## Seneca Lake Wine and Food

Sat., May 18, 11am-5pm

Seneca Lake Wine and Food celebrates the best the Seneca Lake area has to offer. Over 200 wines to choose for sampling, along with food vendors and beautiful waterfront views. New this year: \$50 per person Multi-course Wine & Food Pairing Seminar with Sommelier Joshua Carlsen held at 11:30am. Must also have purchased a regular festival ticket to attend this seminar. Tickets are \$35 per person and \$15 per designated driver. More at [senecalakewineandfood.com](http://senecalakewineandfood.com)



## Pizza on the Patio at Billsboro Winery

Fri., May 31, 6-8:30pm

Join Billsboro Winery as they kick off this signature event. These nights are a wonderful way to relax with friends with a glass or bottle of your favorite Billsboro wine, enjoy live music and gourmet pizzas prepared by Toss 'n' Fire Wood-Fired Neapolitan Pizza. Additional 2019 dates can be found at [billsborowinery.com](http://billsborowinery.com). Reservations are accepted by phone two weeks in advance at 315.789.9538.

## Sunday Supper at Anthony Road Featuring chef Christina Mckeough of Graft Wine Bar

Sun., June 2, 6pm

Anthony Road partners with local chefs to put on intimate but relaxed, family-style suppers accompanied by select wines. 20 tickets are offered per dinner at \$35 each that can be purchased at [www.anthonroad.eventbrite.com](http://www.anthonroad.eventbrite.com)



## Live Music at Buttonwood Grove

Saturdays starting May 31, 1:30-4:30pm

Enjoy some of the area's most popular performers on Buttonwood Grove's multi-level deck overlooking Cayuga Lake. Relax with a glass (or bottle) of award winning wine, hard cider, blackberry wine slushies, or regional craft beer. Full schedule at [buttonwoodgrove.com](http://buttonwoodgrove.com)

## Woofstock 2019: Local Shelter & Rescue Benefit at Americana Winery Vineyards

Sat., Jun. 8, 12-7pm

Bring the kids, the dogs, family and friends to this one-day music, games, food and wine filled extravaganza to benefit local rescues and shelters hosted by the winery's pups, Maverick and Lilly. Pet supplies and cash donations in exchange for tickets to games, raffles, dog show votes and more. 888.600.8067, [americanavineyards.com](http://americanavineyards.com)





## ▶ Events Continued from page 12

### JUNE

**Sat., June 1, Poppy is Turning Two at Chateau Lafayette Reneau, 10am-6pm.** You're invited to the winery dog's 2nd birthday party. Treats for dogs, birthday cake for customers. Dogs are invited! Free admission. 800.469.9463, clrwine.com

**Sat., June 1, Live Music at Buttonwood Grove featuring the Rebecca Colleen Trio, 1:30-4:30pm.** buttonwoodgrove.com

**Sun., June 2, Sunday Suppers at Anthony Road, 6pm.** Anthony Road partners with local chefs to put on intimate but relaxed, family-style suppers accompanied by winemaker selected wines. 20 tickets are offered per dinner at \$35 each that can be purchased at www.anthonypath.eventbrite.com

**Sat., June 8, Live Music at Buttonwood Grove featuring the Sheridan Acoustic Duo, 1:30-4:30pm.** buttonwoodgrove.com

**Sat., June 8, Woofstock 2019: Local Shelter & Rescue Benefit at Americana Vineyards, 12-7pm.** Bring the kids, the dogs, family and friends to this one-day music, games, vendors, food and wine filled extravaganza to benefit local rescues & shelters hosted by our rescue pups, Maverick & Lilly! Pet supplies and cash donations in exchange for tickets to games, raffles, dog show votes and more! 888.600.8067, americanavineyards.com

**Fri., June 14, Pizza on the Patio at Billsboro Winery, 6-8:30pm.** Enjoy pizza, wine, live music and good company. Reservations are accepted by phone two weeks in advance at 315.789.9538. billsborowinery.com

**Sat., June 15, Live Music at Buttonwood Grove featuring Mario Agnello, 1:30-4:30pm.** Buttonwoodgrove.com.

**Sat., June 15, Blanc de Blancs Release Party and 30th Anniversary Celebration at Lakewood Vineyards, 10am-5pm.** A taste of the limited-release 30th Anniversary Blanc de Blancs will be included with every wine tasting. Live music by StratCat Willie Hayes and food truck eats available from Milliner's Southern Smoke. Official toast at 2pm. lakewoodvineyards.com

**Sun., June 16, Father's Day BBQ at Americana Vineyards.** Treat Dad to a great afternoon of beer, BBQ and backyard fun that doesn't involve raking or mowing! Watch our website for more details! No reservations required. 888.600.8067, americanavineyards.com

**Thurs., June 20, Third Thursday Summer Music Series at Anthony Road, 5-8pm.** Enjoy local musicians who play original music with a local food truck/eatery to provide tasty treats. With lots of wines, music, lawn games, food and friends--this is the place to be on a summer night.

**Fri., June 21, Summer Solstice concert at Hector Wine Company 6-9PM.** Featuring live, all original music by moxie rock band, The Blind Spots. Music in the lawn behind the winery. hectorwinecompany.com

**Sat., June 22, Live Music at Buttonwood Grove featuring Rachel Beverly, 1:30-4:30pm.** buttonwoodgrove.com

**Sat., June 29, Live Music at Buttonwood Grove featuring Brad and Anna, 1:30-4:30pm.** buttonwoodgrove.com

**Fri. & Sat., June 28 & 29. Shrimp & Chardonnay at Keuka Spring Vineyards.** Tastings on Fri. at 4pm and on Sat. at 12pm and 3pm. Enjoy this classic pairing and long-running event. An exclusive, small group tasting with our winemaker. \$30/ pp, \$25/pp for Vista Wine Club members. Reservations at KeukaSpringWinery.com

**Sat., June 29, Paradise Party & Sven's Day - A Benefit for the Beverly Animal Shelter at Swedish Hill, 12-5pm.** Bust out those flip flops and grass skirts as we kick off the summer festivities Hawaiian style! With live music, wine, wine slushies, BBQ food and lawn games, this is an event you won't want to miss! Celebrate with furry friends from Beverly Animal Shelter who will be graciously accepting any donation items and funds. Admission is free with food and wines items available for purchase. Swedishhill.com

**Sat. & Sun., June 29 - 30, 15th Annual Cherry Festival at Varick Winery & Vineyard, 9:30am-6pm, rain or shine.** Enjoy cherry picking, wine, apple/spud chuckin', food, arts & crafts vendors, and live music. Fun for the whole family. Free admission. Call for conditions & availability. 315.549.8787, www.varickwinery.com

**Sun., June 30, FLX West Dine & Drinks Tour, 10:30am.** Enjoy a 4.5 hour guided food and craft beverage tour featuring producers around Conesus Lake. Depart on a 26-passenger air-conditioned

bus equipped with wi-fi and a restroom for your comfort. The itinerary will include food and drink at four different stops. \$99/pp includes tax. deerrunwinery.com

### JULY

**Sat., July 6, 4th of July Birthday BBQ Bash at Americana Vineyards, 12-10:30pm.** It's the biggest 4th of July party in the Finger Lakes! The annual 4th of July Birthday BBQ Bash will have five bands, wines, beer, slushies, food, local vendors, dancing and all kinds of fun -- capped off with a full out fireworks display at 10pm! So pack up the family, a blanket and the lawn chairs now, because this is the one party you don't want to miss! Admission: \$5 adults, kids under 13 free. 888.600.8067, americanavineyards.com

**Sat., July 6, Customer Appreciation Day at Swedish Hill, 11am-6pm.** Starting at 11am owner Dave Peterson will be grillin and giving out free hot dogs (while supplies last) that you can enjoy while you shop the tasting room that will be featuring great sales on select wines. Sales will run from 9am-6pm and discounts will only be available in the Romulus tasting room. swedishhill.com

**Sat., July 6, Finger Lakes West Dine & Drinks Fest, 6-9pm.** Experience 20 NY food and craft beverage producers sampling their finest products. Enjoy food and drink samples, products available for sale, live music and a keepsake tasting glass. \$20/pp in advance and \$25/pp at the door. Tickets available at deerrunwinery.com

**Sun., July 7, Sunday Suppers at Anthony Road, 6pm.** Anthony Road partners with local chefs to put on intimate but relaxed, family-style suppers accompanied by winemaker selected wines. 20 tickets are offered per dinner at \$35 each that can be purchased at www.anthonypath.eventbrite.com

**Thurs., July 11, Pizza on the Patio at Billsboro Winery, 6-8:30pm.** Enjoy pizza, wine, live music and good company. Reservations are accepted by phone two weeks in advance at 315.789.9538. Billsborowinery.com

**Thurs., July 18, Third Thursday Summer Music Series at Anthony Road, 5-8pm.** Enjoy local musicians who play original music with a local food truck/eatery to provide tasty treats. With lots of wines, music, lawn games, food and friends--this is the place to be on a summer night.

**Thurs., July 25, Pizza on the Patio at Billsboro Winery, 6-8:30pm.** Enjoy pizza, wine, live music and good company. Reservations are accepted by phone two weeks in advance at 315.789.9538. billsborowinery.com

**Fri., July 26, Second Annual Deck Party at Lakewood Vineyards, 6:30pm.** Enjoy lively tunes from Boston-based ska band The Void Union. The deck bar will serve up glasses of wine and local beer. Food truck eats from Milliner's Southern Smoke and Burns' Dog Pound will be available for purchase. \$10/pp, free for kids 12 and under. lakewoodvineyards.com

**Fri. & Sat., July 26-27, Merlot & Mignon at Keuka Spring Vineyards.** Tastings on Fri. at 4pm and on Sat. at 12pm and 3pm. Enjoy a one-hour, winemaker-guided tasting while overlooking the lake. Tasting includes library Merlot wines paired with a mignon appetizer and Len's special sauce. \$30 pp, \$25 for Vista Wine Club members. Reservations at KeukaSpringWinery.com

**Sat., July 27, Do It Yourself Steak Dinner at Lakewood Vineyards, 6:30pm.** Enjoy Lakewood's signature summer event and grill your own Delmonico steak in a vineyard setting. Live music by Uncle Joe and the Rosebud Ramblers. \$84/couple or \$64/ couple for Rose Guild Members. Call 607.535.9252. Lakewoodvineyards.com

**Sat., July 27, ZugFest Musical Festival at Zugibe Vineyards, 11:30am-9pm.** 5 bands, wine, beer & fest food! All bands and timing listed on Zugibe's website and Facebook. \$10/person, kids 12 and under free.

**Sat., July 27, Classic Car Show & 22nd Anniversary Celebration at Goose Watch, 12-5pm.** Join us as we celebrate 22 years of excellence with this special event featuring a Classic Car Show! Enjoy the beauty of classic cars along the lake view vineyards in addition to live music from 1-4pm, lawn games, and a special sale on select wines. Admission is free with wine and BBQ food for purchase. Classic cars can register early or on the day of the event. goosewatch.com

**Sat. & Sun., July 27-28, Alta B Weekend at Wagner Vineyards Estate Winery.** Experience the annual birthday celebration for founder Bill Wagner's mother, Alta Button Wagner. There is no cover for this event - just come out and enjoy the best deals of the year on wine, beer, and merchandise, live music, and a vineyard equipment display. Full event information can be found at wag.wine/altab.



# Featured Inns of the Finger Lakes

By DENICE KARAMARDIAN

## The Inn at Glenora

(Seneca Lake)

Built in 1999, this contemporary Inn on the west side of Seneca Lake has breathtaking views overlooking native-variety Niagara and Concord vines on Glenora Point. The arched structure is angled to provide unobstructed views that extend to the far side of the lake with its endless rolling slopes of grapevines.

On arrival, guests are greeted with a complimentary glass of champagne. All 30 rooms feature Stickley furnishings, spacious baths, coffee makers, refrigerators, a bottle of wine, and a private patio. Ten *Vintner's Select* rooms offer a king bed, fireplace, and Jacuzzi, five *Vintner's Deluxe* rooms have a queen bed and sitting area, and 15 *Vintner's* rooms feature two queen beds.

Rates vary by season and day of week. The Inn's web site has a fascinating selection of vacation packages.

The Glenora experience now includes a fitness room with view (treadmill, elliptical, free weights and TV), a corporate meeting space at the Wine Cellar, exhibits by local artists, and the capacity to host weddings up to 175 in the Veraisons Restaurant.

Top rate dining is another perquisite for guests (the Dining column has more details about Veraisons). You can also lounge by the dining room fireplace and enjoy a happy hour menu, 4–5pm, or order food service around an outdoor fire pit. The Events listing includes events at Glenora's annual events, including the Summer Jazz Concert Series and *Leaves and Lobster*.

The Inn at Glenora. Ten miles north of Watkins Glen. 5435 NYS Route 14,

Dundee, NY 14837. 800.243.5513 or 607.243.9500.

## Vineyard Villas

(Seneca Lake)

There's a new alternative to traditional lodging in the heart of the Seneca Wine Trail. Here you can relax in a newly constructed A-frame bungalow amidst grapevines and vineyards gently sloping down to the lake's east side. Lake views are stunning from both ground floor living areas and decks and the upper loft bedroom and balcony. Rented individually or together for large groups, the villas sit conveniently on a seven acre property that includes a half acre pond, picnic area, fire pit, and 2.5 acres of Concord grapes, and borders neighboring vineyards. The National Forest is within walking distance, as is Seneca Lake.

Nearby Watkins Glen State Park

and Watkins Glen Racetrack are a plus, not to mention the neighbor wineries, breweries and distillery. And Taughanock State Park on Cayuga Lake is a short drive. The border of Hector and Burdett lies among the thickest cluster of wineries, and this location is ideal.

Each villa enjoys a kitchen, bath, living room and bath on the first floor, decorated in cottage style and splattered with antiques. Baths feature radiant floor heat and large showers. Kitchens are fully stocked with cookware, oven, stove, microwave, coffee maker and refrigerator/freezer. The top floor loft bedroom sports a queen bed, sitting area, and balcony. All linens are included. Bring only your clothes and toothbrush.

The Vineyard Villas are perfect for large group rentals, too! Single villa begins at \$185 nightly and \$1220 weekly. Vineyard Villas, 3708 Mathews Rd.

Continued on page 17 ▶

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## Inns

Continued from page 15

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### Watkins Glen Harbor Hotel (Seneca Lake)

Perched in the harbor at the foot of Seneca Lake, overlooking the pier and miles of lake shore, you can walk to everything in Watkins Glen—dining, shopping, and even the gorge!

The Harbor Hotel, rated four diamond status by AAA, offers an on-site concierge, meals 6:30 am–midnight, an indoor heated pool and Jacuzzi, an exercise room with a view of the lake and individual TVs, wireless internet throughout the hotel, a 24-hour business center, and ballroom and boardroom facilities.

The 104 guest rooms feature crisp, classic cottage style; all have a pillow top mattress, goose down pillows, climate control, flat screen TV, refrigerator, vanities, eco-friendly amenities and linens, turn-down service (robe, slippers, and chocolates!), and either village or lake

views. Fifteen room types range from Kings and Queens (typical sleeping fare with sleeper sofas, some have connecting doors) to Suites and Extended Stay Studios with two-way views.

Suites include Jacuzzi tubs, to complement the usual walk-in showers, along with a second TV and a sleeper in the living room. The *Admiral Suites* have a 360-degree flow pattern, expansive bath, pocket French doors separating the living area, bedroom, and breakfast nook, and a patio overlooking Seneca Lake.

Rates vary by season and day of week: a Deluxe Village View ranges from \$129 (off season) to \$299 (peak season), while the Admiral Suites run \$299–\$499.

The hotel has three dining areas: the *Blue Point Grille* (upscale dining), the *Coldwater Bar* (lighter fare), and *The Patio* (both menus, outdoor dining). The corridor walls feature a photographic exhibit of local history.

Flexible banquet facilities include the *Seneca* (266 guests) and *Cayuga* (219 guests) ballrooms, which can be joined to form the *Harbor Ballroom*, and a *Pre-Function Room* that spills outdoors to sprawling patios along the

pier. The back lobby offers private access to the ballrooms and coat-rooms. Finally, the *Keuka* (50 guests) boardroom is available for smaller meetings or private dining; it has the latest AV equipment.

The Watkins Glen Harbor Hotel, 16 North Franklin Street, Watkins Glen, NY 14891. Reservations: 607.535.6116. Visit: [www.watkinsglenharborhotel.com](http://www.watkinsglenharborhotel.com)

### Belhurst Castle (Seneca Lake)

From its Seneca Indian village origins, through the many incarnations of White Springs Farm and up to the speakeasy era, history and legend surround Belhurst Castle and its grounds. The five-diamond restaurant and inn has a surprisingly wide selection of accommodations in a wide price range: from \$65–175 on off-season week nights to \$125–320 on in-season weekends.

The 11 *Chambers in the Castle* each have a unique character and a private bath. The Bamboo Room, for example, has original bamboo furnishings; the woodwork and doors have an intricately

carved bamboo motif. On the second floor landing, where you might expect a water fountain or an ice machine, you'll find...a spigot offering free-flowing wine!

The *Vinifera Inn*, connected to the Castle, houses a wine tasting room, and more ballrooms, Stonecutters bar/eatery, and 20 guest rooms for the modern taste. Each room has a lake view, fireplace, Jacuzzi, and 2-person shower along with other modern electronic amenities.

The Georgian-style *White Springs Manor*, built in 1900, offers 12 rooms with panoramic views of the lake, vineyards, and Seneca Valley. The *Carriage House* and *Ice House* have been converted from outbuildings to cozy guest suites. For wedding options, check out the *Castle Ballroom* and grounds and the new *Meritage Ballroom*.

The Belhurst *PassCard* offers non-package lodging guests a 10% discount at its restaurants and wine and gift shop. Lodging packages begin at \$199.

Belhurst Castle. 4069 NYS Route 14 South, Geneva, NY 14456. 315.781.0201 or email: [info@belhurst.com](mailto:info@belhurst.com). Visit: [www.belhurst.com](http://www.belhurst.com). ■



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## FOOD & WINE IN THE FINGER LAKES

# Master Sommelier, Chef & Winemaker Christopher Bates Expands Hospitality Empire

By RANDY AGNESS

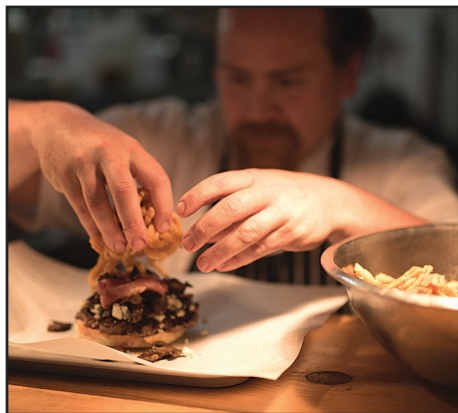
Meeting Christopher Bates in person is like meeting a hospitality professional with an over-the-top personality. Bates has spent most of his adult life creating his own path to follow. He is an award-winning Master Sommelier with a passion for food, cooking, eating and drinking locally in a variety of venues. Is Chris a risk taker? Or does he have an expansive vision? Chris would say he is risk adverse—taking the time to consider a first, second and third plan before taking action.

### F.L.X. Wienery

Four years ago, the west side of Seneca Lake had limited restaurant choices for both locals and visitors to the many wineries on Route 14. Chris, with his wife, Isabel Bogadtke, started there with F.L.X. Wienery—a former seasonal hotdog joint. Now, Bates style, the Wienery offers gourmet dogs and sausages, fries, burgers, FLX wines, cider and beer—even shakes in a casual, relaxed atmosphere.

### Element Winery

Bates also started Element Winery with father Bob Bates, focusing on small production lots of cool climate wines here in the Finger Lakes. Element now produces Riesling in several styles, Chardonnay, Red Table Wine, Lemberger, Syrah, Cabernet Franc and Pinot Noir.



Part of F.L.X. Hospitality, F.L.X. Fry Bird offers much more than just fried chicken.



Christopher Bates, master sommelier, chef, winemaker.

### F.L.X. Table

For many people this would be more than enough, but not Bates. He noticed that Linden Street in Geneva was growing as a nightlife destination with available storefront properties. As F.L.X. Table, the couple opened a high-end limited seating reservation restaurant. It features a grand single table and a pre-dining tasting bar to entertain the guests with food and wine pairings and a wide selection of domestic and foreign wines. F.L.X. Table sells out on given nights when open and for special events and family gatherings. To stand out among other area restaurants, Bates regularly updates its farm-to-table menu with fresh seasonal crops prepared in the visible kitchen.

Next came Feast & Co. catering, offering artisanal food and wines for gatherings and special events. Then F.L.X. Provisions, a Linden St. tasting room for Element Winery and other Finger Lakes wines, beers and gourmet foods—local treats like maple syrup and imported goodies like truffles.

### F.L.X. Fry Bird

Next door, in tune with a resurgent local interest in fried chicken, Bates and Bogadtke opened F.L.X. Fry Bird, featuring more than just fried chicken. Specialties include fried pickles on a skewer with sriracha honey, poutine, s'mac & cheese, collard greens, kimchi

and potato salad. Chicken comes by the half and whole, with sides and alone. Fried oreos are offered for those unafraid of junk food and fried love.

All of these businesses are collectively F.L.X. Hospitality, a family of businesses encompassing a broad range of products and services.

In 2012, Christopher was named Best Young Sommelier in the World after winning Best Young Sommelier in America. He went on to win TopSomm 2013, Americas most important sommelier competition, before passing his Master Sommelier exam in May 2013, making him the 199th person in the world to do so, and the first to ever pass as a working executive chef. Isabel Bogadtke works front of the house and was named as offering the Best Service in the World by Mobil Travel Guide.

Photos by Daniel Bell Photography

Years of experience in the industry have taken Christopher around the world and given him the unique experiences in many facets of hospitality, including front of house, back of house, hotel and restaurant management, wine production, it is no surprise that his passions and interests encompass all things hospitality.

Accolades for the couple's business ventures continue—with local support. It's not uncommon to find the region's winemakers and owners frequenting many of the properties.

Bates' newest venture is a recently-purchased 17-acre vineyard, looking to directly provide grapes for the winery. "It's bound to happen to have others catch-up in terms of quality," mentions Bates, "which pushes us to get better – progress and grow as destination location for both food and wine." ■

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# 2019 Eastern Winery Exposition Sets New Attendance Record for Syracuse at nearly 1,000

The 2019 Eastern Winery Exposition (EWE), the largest trade show and conference for the production wine and grape industries east of the Pacific states, set a new attendance record for its Syracuse location during its three-day event from March 19-21 with 916 attendees and 204 exhibiting vendors. EWE's motto is "providing everything an eastern vineyard or winery could want."

This was the third time EWE took place at the Oncenter in Syracuse, and show manager Bob Mignarri says by all accounts it was the most successful of the those held in Syracuse. "I thank our official supporters *Wine Business Monthly* and *Wines & Vines Analytics*, the conference sponsor i3 Verticals Point of Sale as well as the 31 organizations who were supporting sponsors of EWE and the associate sponsors, exhibitors, speakers and attendees for their contributions to this to year's event," he says.

EWE conference Manager Richard Leahy says he put an emphasis on cool and cold climate grapes and wine for the Syracuse location, including a day-long workshop on cold climate hybrids and wines. Finger Lakes speakers dominated the conference program, with varietal focuses on Sauvignon Blanc and Cabernet Franc, as well as a category focus on Dry Rosé.

Viticulture highlights included an introduction to an invasive pest, the spotted lanternfly by Tim Weigle of Cornell, new vineyard mapping technology, vineyard mechanization and fungal disease management in a wet vintage.

"For the first time at the Syracuse location, we had sessions that sold out of available seats in advance of the show," such as Getting (and keeping) Fruit Forward, says Leahy. "I had many attendees including speakers compliment me on the quality of the program and speakers."

As a surprise reward for attending the sold-out Fruit Forward sessions, the audience was treated to a finale of banjo playing by the multi-talented speakers Peter Bell and Howard Bursen, accompanied on guitar by Bursen's wife Sally.

The Lifetime Achievement Award for 2019 was given (posthumously) to Dick and Audrey Naylor of Naylor Wine Cellars and Naylor Wine Packaging and was accepted for the winery by their daughter Janey Potter. "My father always said the best thing about the wine industry was the people," she said to a standing ovation. Richard Naylor began winemaking as a hobby in the late 1960s, then launched Naylor Wine Cellars in 1978. Over his long career in the wine industry, Mr.



Photo by VanZandbergen Photography

**Janey Potter accepted the Lifetime Achievement Award for her parents Richard and Audrey Naylor, presented by Richard Leahy.**

Naylor had been a director of Wine America and president of the Pennsylvania Wine Association. Naylor passed away last December and was preceded by his wife Audrey.

Following the presentation of the Achievement Award, the ASEV/Eastern Section conducted a live

auction which raised a record \$19,000 for scholarship funding.

**The 2020 Eastern Winery Exposition will take place March 10-12 at the Lancaster County Convention Center in Lancaster, PA.**

**Information will be online at [www.easternwineryexposition.com](http://www.easternwineryexposition.com).**



**The 2018 American Seaboard Wine Association Wine Grape Productivity Tray was presented to Peter Bell at EWE for his knowledge, innovation, research, leadership and support of the American wine industry. "Peter's generosity in helping to mentor other winemakers and consulting on problems to increase the quality of the whole Finger Lakes area is notable," said Dave Barber, AWSA Board member and Secretary, in presenting the tray following an EWE seminar on Keeping Fruit Forward.**

Photo by Martha Gioumouisis



Photo by Martha Gioumouisis

**On the banjo, Peter Bell, left, and Howard Bursen, Sally Bursen on guitar.**



# 2019 Eastern Winery Exposition Returns to Syracuse in March



EWE is produced each year by show manager Bob Mignarri, left, with Ray Pompilio of Wine Business Monthly, conference manager Rich Leahy, center, with Jeff Houck of Lucas Vineyards and Marcia Guilano, right, with Chuck Difasi, in charge of all the seminar wines.



From Bet the Farm Winery, winemaker Nancy Tisch, left, chats with Hosmer Winery co-owner Cameron Hosmer and general manager Kit Kalfs, right. Hosmer spoke on "Re-Thinking Cabernet Franc" with Andy Reynolds of Brock University. Cameron's son Tim Hosmer, right, caught the last part of his father's presentation, stating "He's been telling me this stuff my whole life."



A full house of attendees paid close attention to "Getting Fruit Forward: Through Fermentation," with Howard Bursen, Sharpe Hill, CT, Peter Bell, Fox Run Vineyards, and Jeff Houck, Lucas Vineyards.



Paul Brock of Silver Thread Vineyard, left, chats with Peter Weis, of Weis Vineyards in Hammondsport. Brock's presentation was on the use of Biointensives in the vineyard, with potential to reduce harmful pesticides.



Kelley O'Neill, left, of Randolph O'Neill Vineyard, with Hosmer winemaker Julia Hoyle. Hoyle made several presentations, including Re-Thinking Cabernet Franc and Winemakers Roundtable on Dry Rose.



Staci Nugent from Keuka Lake Vineyards, right, took part in the Winemakers Roundtable discussion of Managing Microbes in the pre-conference all-day workshop. She is joined by student Jen Neubauer.



Greg May, left, and Kevin Kilcoyne presented a new grape juice from Welch's: Concord grape juice that has had its native attributes neutralized, thus making it more acceptable in today's wine market. The hope is that this product will provide an affordable blending tool for wineries, and be available year-round. Cornell's Demi Perry is working on this project as well.



On the left, Tina Hazlitt of Sawmill Creek Vineyards, right, with Phil Plummer, Montezuma Winery winemaker, who uses her grapes. The rest of the Sawmill Creek gang, right, Alana Ahouse, Jason Hazlitt, Eric Hazlitt.



Seen in the exhibit hall: Alexandra Bond and Justin Boyette from Hector Wine Company are joined by Jackie Dress of Cornell Lake Erie Research, left.



Glenora winemaker Steve DeFrancisco, left, with Chris Jennings, of Vance Metal, maker of wine tanks.



Iron Heart Canning Company, represented by Brian Casge, left, is partnering with EC3, East Coast Crush & Co-Pack, to provide canning services for wineries who bring their wines to EC3, represented by, from left, Tim Benedict, Dave Fitch and Carol Joki. It's the only place in the country offering this service—invaluable as this portion of the market expands.



The silent auction benefitting ASEV, Eastern Section, with Chris Gerling, standing, Cornell extension enologist, and Denise Gardner, winemaking consultant with DGWinemaking Pennsylvania. Carlo DeVito from Hudson Chatham Winery, left, reaches to bid on a flex tank, then chats with August Deimel, winemaker at Keuka Springs Winery, right.





# Dining Along the Wine Trails

The Finger Lakes is known for its talented chefs, most of whom focus on locally grown agricultural bounty and, of course, those fabulous Finger Lakes wines. It's our pleasure to share some of the region's finest eateries with you, and to recommend a memorable lunch, brunch, or dinner, the "good theatre" of attentive service and welcoming atmosphere, along with stunning views of vineyards and lakes. Because hours, menus, prices and sometimes even chefs change, we suggest that you call ahead for reservations and information.

## Café at Hunt Country (Keuka Lake)

Chef Kasey Angelo has returned to serve up tasty fare made from ingredients that are seasonal, organically grown when possible, and as local as the Hunts can get, many of which are grown right on the farm! Last year the Cafe was included in "10 Best Places to Eat in the Finger Lakes" by the *Rochester Democrat and Chronicle*.

On the menu you'll find such options as grilled ham and camembert with Los Gatos apricot jam on sourdough; Mediterranean flatbread sandwiches with choice of beef tips, chicken breast, or crispy falafel patties on house-made flat-

bread with seasonal greens, feta cheese, and your choice of dressing; the charcuterie plate with your choice of locally cured meats, Yancey's Fancy XXX Cheddar, pickles, olives, organic black mission figs and sliced baguettes; and for dessert, cornmeal pound cake with gingered lemon curd and fresh season fruit, and wines by the glass and the bottle, along with coffees, teas, and other beverages. The Café will re-open Memorial Day weekend, check the website for hours. **4021 Italy Hill Road, Branchport 800.946.3289, www.huntwines.com**

## Blue Heron Café at Heron Hill Winery (Keuka Lake)

Heron Hill is excited to announce its new chef at The Blue Heron Café—Susan Milovich, with an expertise in food and wine pairings. The Café takes great pride in using only the freshest and highest-quality locally and organically farmed products whenever possible. Enjoy generously portioned menu items including appetizers, salads, wraps, sandwiches and kids' meals while savoring the vista views of Keuka Lake from the Café terrace.

The menu includes Finger Lakes cheeses and locally grown vegetables, vegetarian and gluten free items. Blue Heron opens for the season May 18. **9301 County Rte. 76, Hammondsport 800.441.4241 ext. 21 www.heronhill.com**

## The Bistro at Thirsty Owl Wine Company (Cayuga Lake)

Executive Chef Sean Agate is a Finger Lakes guy who's come up with an

adventurous American Bistro menu starting with a series of small plates, including the yummy-sounding bacon-wrapped Medjool dates with Manchego cheese and almonds, or pork belly with apple & pear compote, cornbread and cherry peppers. You'll find salads, soups, sandwiches, paninis and wraps as well as larger plates with scallops, salmon, snapper or sirloin accompanied by imaginative sides. Vegetarian and gluten-free options are available, too. It's all wine friendly and the menu showcases Thirsty Owl's good products.

The Bistro re-opened for the season in April, serving lunch daily during the season and dinner on Friday and Saturday until 7pm in July and August only. **6799 Elm Beach Road, Ovid 866.869.5805, www.thirstyowl.com**

## Belhurst Castle (Seneca Lake)

Belhurst Castle invokes the gran-

Continued on next page ▶



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## Dining

Continued from previous page

deur of days when craftsmen had time to devote to the intricacies of stonework, wood carving and mosaic tiling.

Edgar's Steakhouse, the more formal of its two restaurants, serves breakfast, dinner and weekend brunch, and is known for its tender hunks of prime rib on the bone, its excellent sauce Bearnaise, its truffle and herb-scented pommes frites and pan seared foie gras over mango purée. Dinner daily, 5-8:30pm. Stonecutter's, the castle's tavern, overlooks the lake and offers lighter fare. Try the Hawaiian Cuban, Buffalo chicken ciabatta, veggie burger or beer-battered haddock, or one of their crisp salads, along with one of their seasonal beer or cider selections. Lunch and dinner are served every day starting at 11am. Happy hour specials Tues.-Fri. from 4-7pm and all day Sat.

**4069 Route 14, Geneva**  
**315.781.0201, ext. 3**  
**www.belhurst.com**

### The Blue Pointe Grille At Watkins Glen's Harbor Hotel (Seneca Lake)

The AAA Four Diamond Award-winning Blue Pointe Grille is open seven days a week for breakfast, lunch and dinner. Start your winery gadabout day with a substantial breakfast of eggs Benedict, an omelet or multi-grain Belgian waffles.

At lunch, the Grille welcomes you to table with an assortment of well-chosen breads and crackers, and pots of herb and sweet butter. A starter of crab cake sliders dressed with dill aioli is richly crabby, fresh and generous, with minimal filler—just enough to hold it all together—and the caponata salad's fresh take on marinated eggplant and other Mediterranean-focused vegetables laced with a sweet red wine vinaigrette will prepare you for a day of wine tasting. Portions are large: a prime rib special's plate was barely large enough to accommodate it along with asparagus, twice-baked potato and piquant horseradish sauce; the Watkins Glen burger piles on 10 ounces of beef. And they have a separate vegan menu, three meals a day.

**16 North Franklin St., Watkins Glen**  
**607.535.6116**  
**www.watkinsglenharborhotel.com**

### Daño's Heuriger on Seneca (Seneca Lake)

In 1784 Emperor Joseph II issued a decree permitting Austrians to open establishments to serve self-produced wine and food. Heurigers (pronounced "HOY-riggers") sold fresh wine, still a little cloudy and not quite ready for bottling, and all kinds of picnic-y dishes: breads, liptauer and other spreads, salads and roasted meats. Heurigers were originally intended to be seasonal, but Daño's Heuriger is one of the few Seneca Lake eateries open during the winter months too.

Recognized by the James Beard Foundation for its culinary prowess, Dano's promotes local farmers and producers. Owner Karen Gilman is known for her buttery desserts—Sachertort, marzipan kugel, poppyseed cake, pleasingly paired with a dollop of schlag—as well as for her large paintings which bring the outdoors in. Viennese Schnitzel, roasted meats, sweet-and-sour red cabbage and goulash will warm you on chilly nights, and a colorful panoply of salads and other vegetables cool you in summer's heat. A la carte ordering allows you to sample to your heart's delight. The Viennese bento box with its selection of meats and sides is perfect for heartier appetites.

Winter hours; open Fri.-Sun. for lunch and dinner, plus Sun. brunch, closed Mon.-Thurs. Hours expand Memorial Day, open 12-9pm, closed Tuesdays and Wednesday lunch.

**9564 Route 414, Lodi 607.582.7555**  
**www.danosenseneca.com**

### Fox Run Vineyards Café and Market (Seneca Lake)

The Fox Run Café and Market is pleased to be working with executive chef and restaurateur Brud Holland, who is assisting with the Café as well as with special tasting events at the winery. The Café features cheese boards, including many locally produced cheeses, and such exotica as hand-pulled bison tacos, patés, meat pies, soups, produce (most of it from Todd Eichas' garden, just up the road) and fresh baked bread, along with a wide variety of New York State products. Or try the house-made flatbread pizzas, quiches and salads. The Café pairs wine flights with Finger Lakes cheeses for thoughtful consideration of the winery's signature wines. From its perch overlooking a broad expanse of Seneca Lake, the Café is a convenient stop for locals and visitors alike looking for artisanal New York products and some of winemaker Peter Bell's luscious award-winning wines.

Continued on page 24 ►

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## Dining

Continued from page 23

The Café is open for the season serving lunch, picnics and snacks, check the website for hours.

670 Route 14, Penn Yan 315.536.4616  
www.foxrunvineyards.com

### The Ginny Lee Café at Wagner Vineyards (Seneca Lake)

For over 30 years, the Ginny Lee Café at Wagner Vineyards has paved the way for food and wine hospitality in the Finger Lakes with indoor and outdoor seating on an expansive deck overlooking Wagner's magnificent vineyards and a wide stretch of Seneca Lake.

Whether you're stopping in for a quick bite, or you really need to line your belly against the coming onslaught of wine on the trail, the Ginny Lee offers classic fare with a winery touch for lunch, and, whether you dine indoors or out on the deck, the views over vineyards and Seneca Lake are spectacular.

For starters, try their popular French onion soup made FingerLakesian with the addition of Wagner Reserve Red and White wines under melted

provolone. Hot sandwiches include their 8-ounce beef burger, grilled to your preference, balsamic grilled chicken with a side of smoky bacon aioli, or the vegetarian, a Tuscan mix of mushroom, tomato, and zucchini, topped with provolone, with a crown of pesto cream. Personal pizzas with specialty toppings, such as the three-cheese garlic, Italian classic flatbread or the chef's pizza of the day are house specialties.

The menu is made for pairing with Wagner Vineyards wines and with craft-brewed beers from Wagner Brewing Company next door, but for designated drivers and kids there are plenty of non-alcoholic choices, including blush grape juice and Wagner's old-fashioned root beer, sold by the pint or pitcher.

The Ginny Lee is open daily 11am-4pm.

9322 Route 414, Lodi 607.582.6574  
www.wagnervineyards.com

### Ravinous Tasting Kitchen At Ravines Wine Cellars (Seneca Lake & Keuka Lake)

Now in two locations, for the true hedonistic experience of pairing fab food with fab wines, don't miss the Ravinous Tasting Kitchen at Ravines Winery,

where seasonal-contemporary American palate mix with European influences to create dishes that not only delight Ravinous Kitchen's patrons, but also show co-owner Morten Hallgren's winemaking prowess to best effect. Sample the small, but exciting and reasonably priced menu: the pressed pork belly sandwich with local Muranda Gouda, organic sauerkraut and whole grain mustard; or the chicken liver parfait with smoked vinegar gelée; or the chilled asparagus bisque with ramps and preserved lemon—creative, delicious and flexible, according to what's available in season.

A bar menu is available at the Geneva tasting room and a Farmhouse Charcuterie Board is available at the Keuka lake tasting room. Check the website for dinner dates for the Ravinous Table.

400 Barracks Road, Geneva  
315.781.7007  
14630 Route 54, Hammondsport  
607.292.7007 www.ravineswine.com

### Kindred Fare: A Spirited Cookery (Seneca Lake)

Executive chef Max Spittler was born in Geneva and graduated from

both Cornell University and the Culinary Institute of America. Max returns to his roots after executive chef stints at some high-end restaurants, as cheese monger at Rochester's Wine Sense, and as a fish monger at Wegman's—he knows his stuff! The restaurant features an open kitchen, soaring ceilings and an airy central bar. The wine program offers by-the-glass wines from several Finger Lakes wineries, contrasted with similar wines from cool climate regions from around the world. A larger selection is available by the bottle. Finger Lakes and NY beers, ciders and cocktails with local distilled spirits are also offered.

Appetizers include cheese plates featuring local cheeses served with bread and crackers. Meat and bread platters are also offered. Entrees on hand included a grilled flatbread pizza (\$14) with braised duck, beet hummus, red onion, Shtayburne cheddar, and thyme, and Roast Half-Duck (\$28), made with plum sriracha, mushrooms, bok choy, peanuts, cilantro and daikon-carrot pickle. Spittler and partner Susie Atvell anticipate that the menu will change stylistically six times a year, based on the availability of certain foods—keeping to the seasonal approach of farm-to-table. Open Sun.-Thurs. 5-9pm, Fri.-Sat. 5-10pm, happy hour Sat. & Sun. 5-7pm.

512 Hamilton St., Geneva  
315.787.0400 www.kindredfare.com

### Red Newt Bistro (Seneca Lake)

Red Newt Bistro was among the first in the Finger Lakes to focus on fresh, seasonal, locally based, creative dishes, and now, as owner Dave Whiting leads Red Newt's culinary adventures, there are some delightful changes in the offering under Chef Jeremy Personius.

Red Newt's coffee shop now serves a hot cuppa along with sweets, cheese plates and other small treats. For lunch, visitors are welcome to order from the Quick-Serve menu and enjoy a plate of artisanal cheeses or cured meats, Marcona almonds, olives, a grilled cheese sandwich with one of several additions (meatloaf, carrot ginger slaw and bacon among them), soup, salad or pasta along with a glass or bottle chosen from among the best Finger Lakes wines. In warm weather, a spacious deck beckons for al fresco dining, and on Sundays you might find a string quartet or jazz pianist classing up wine trail offerings. Lunch counter open daily, 11am-3pm,

Continued on next page



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## Dining

Continued from previous page

Sun. live music 1-2:30pm.

Red Newt announces the return of Winemaker's Dinners, with thematic wine tastings from the cellar and chef Jeremy Personius' seasonal food and wine pairings. Second Fridays, 6pm, reservations required.

3675 Tichenor Road, Hector  
607.546.4100, [www.rednewt.com](http://www.rednewt.com)

### Veraisons Restaurant At Glenora Wine Cellars

(Seneca Lake)

Executive Chef Orlando Rodriguez has populated his menu with the fruits of his exotic, yet subtle, palate, and his preference for less common meats and ingredients has created a tasty mix of standard American fare with tropical flavors.

A member of Finger Lakes Culinary Bounty, Veraisons features plenty of dishes to make a locavore proud, with fresh, local ingredients.

Starters might include spring pea soup with scallions and chick peas, house charcuterie, or a local or vegan cheese sampler. For small plates, you might find a lamb empanada, tempura-battered asparagus or vegan baked ricotta.

Veraisons' thick and juicy Prima-donna burger, made with Finger Lakes organic beef, is piled high with Prima-donna cheese, caper onion salsa and fried red onions on brioche, with a side of hand-cut French fries. The blackbean burger is topped with avocado puree, maple bourbon pickles, spinach, vegan Swiss and served on a focaccia bun. The chef's pappardelle is enlivened by additions of braised rabbit, asparagus and peas, and seared scallops come with lime rice, smoked carrot, shisito peppers and pickled green beans. There are plenty of vegan, vegetarian and gluten-free options.

Pastry Chef Kirsten Fitzpatrick has upped the dessert ante with such offerings as chocolate amaretto cake with cherry gel, lemon semifreddo, and a kiwi tart with strawberry compote and strawberry ice cream.

Sat. & Sun., breakfast, 8-10am, lunch daily and dinner Sun.-Thurs., 5-8pm, Fri.-Sat., 5-9pm. Happy hour Mon.-Thurs., 4-5pm.

Look for multi-course wine pairing dinners throughout the year.

5435 Route 14, Dundee  
800.243.5513, [www.glenora.com](http://www.glenora.com)

### Ventosa Vineyards Café Toscana

(Seneca Lake)

Finger Lakes Culinary Bounty member Café Toscana features fresh, light fare in the spirit of Mediterranean cuisines, just right to pair with their estate-grown wines. Every day, all year 'round, you'll find soups, salads and sandwiches, hot panini (the prime rib panini includes shaved slow-cooked prime rib, roasted tomato aioli, red onion, and bleu cheese, the ) and wraps (the veggie wrap includes greens, tomato aioli, cucumbers, artichoke hearts, roasted red peppers and a blend of five imported Italian cheeses, under a blood-orange glaze) and individually made artisan pizzas, with gluten-free bread and pizza crusts always available.

Ventosa focuses on Italian-style wines and is one of the only wineries in the Finger Lakes growing Tocai Friulano, a white Italian varietal, and the Café's creative cuisine pairs well with the cellar offerings.

Serving lunch Sun., 12-5pm, Mon.-Tues, Thurs.-Sat., 10am-5pm, Wed. open 10am-9pm, happy hour 5-6pm, live music, 6-9pm.

3440 Route 96A, Geneva 315.719.0000  
[www.ventosavineyards.com](http://www.ventosavineyards.com)

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# Around the Wineries

Winery owners, managers and winemakers: please send your news and photos to editor Erin McMurrugh at [winegazette@gmail.com](mailto:winegazette@gmail.com) by July 5 for the Summer/Fall issue of the *Finger Lakes Wine Gazette*.

Fortunately, the vines have so far weathered the winter at **Anthony Road Winery** and the crew is hoping for a gradually warming spring!

Anthony Road was proud to host NY's very first FELCO-sponsored pruning competition in mid-February. There were approximately 27 competitors. Viticulture students from all over the state, vineyard workers from regional wineries, and AR's very own Aaron Bodine, all participated. Each contestant was given eight vines to prune in 30 minutes. Among other things, they were judged on time, cane cleanliness and shoot positioning. Contestants could choose to use electric or manual shears. The winner completed his eight vines in 13 minutes (which is super fast) using manual shears. Aaron, the house favorite, used manual



Photo by Sarah Eighmey

**Aaron Bodine of Anthony Road competed in the FELCO-sponsored pruning competition.**

shears and placed 6th with 23 minutes and said, "I felt pretty good about it considering I've only been pruning for 3 months." Anthony Road is looking forward to hosting the competition again next year.

Anthony Road is happy to be a stopping point during the Seneca7 in April. This year the winery's winemaker, Peter Becraft and assistant winemaker Lynne Fahy who will both be running.

Anthony Road released its first-ever port in December. The 2014 Riesporter is incredibly unique because it is a white port made from 2014 skin-ferment Riesling. With notes of toasted hazelnut and marzipan it intrigues and delights the senses. With only 53 cases produced, don't expect the Riesporter to stick around long.

Founders Ann and

John Martini are looking forward to an educational excursion in France. They will be exploring the vineyards, wines, producers, and cuisine of Beaujolais, the Maconnais, Cote Chalonnaise and Jura.

It is going to be a promising and busy spring at **Bet the Farm Winery**. Last year, winemaker/owner Nancy Tisch and her husband, Kit Kalfs, tackled some big things; planting a 2-acre vineyard of Cabernet Franc and Lemberger, building a winery, opening its tasting room and working their first crush at "Big Blue" in Trumansburg. In

2019, they will focus on the "small stuff", the things that make a farm winery work—a tractor for the vineyard and the grounds, completing the trellising on the one-year-old vines, planting two acres of Gamay and more Cabernet Franc, and lots of landscaping including a small patio adjacent to the main entrance. Nancy and Kit invite you to check out the view from the winery—it's gorgeous and never gets old. Come see for yourself.

The crew at **Billsboro** is looking forward to the return of spring and seeing folks out enjoying the patio.

Continued on next page ▶



Photo by Martha Gioumousis

**Newly planted vineyards at Bet the Farm include Lemberger and Cabernet Franc with Gamay Noir coming this year.**

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# Around the Wineries

Continued from previous page

Though winter has been holding on, the growers over at Sawmill Creek Vineyards say that overall it looks like normal winter bud injury in most white varieties (10-15%), and a little more extensive in the more delicate reds like Pinot Noir, Merlot, Sangiovese (20-25%). Syrah is between 10-20%. The growers have left extra wood to be on the safe side and plan to shoot thin as needed.

Back in the tasting room, Billsboro is again hosting a series of Vertical Wine Tastings, where guests can sample some older vintages of library wines. Vertical tastings enlighten the understanding as to the role vintage conditions, winemaking practices, vineyard sites, and plain fate have in creating each wine's personality. Guests will sit down with winemaker and owner Vinny Aliperti as he guides the tasters through each vintage. Light charcuterie will be served, but the focus will be on the wines themselves. The next tasting is May 18 Sauvignon Blanc and Cabernet Sauvignon, 6:30-8:30pm at the winery. Advance ticket sales required, available on the website. [www.billsborowinery.com](http://www.billsborowinery.com).

In addition, Pizza on the Patio season starts on Fri., May 31. What goes together better than pizza, wine, live music and good company? All Pizza on the Patio events are 6-8:30pm and reservations are required.



Photo courtesy of Billsboro Winery

**Vertical wine tasting at Billsboro Winery.**

Bottling is in full swing at **Buttonwood Grove**, with lots of new vintages being released this spring. Among them is the 2018 Blanc de Franc, the 3rd vintage of this rare and unique wine. Made from 100% Cabernet Franc grapes, it's nearly pure white in color, with vibrant fruit and floral aromas and light citrus on the palate. With only 120 cases produced, this small-batch wine always sells out within a few months of release, and is currently available in the online store and tasting room. Later in the season, Buttonwood will introduce a 2016 Cabernet Franc Reserve that has spent 27 months in French oak. Harvested during one of the best growing seasons in recent memory, the best barrels were set aside for additional aging, and bottled in March of 2019. This is another limited release with only 49 cases produced. Also included in the spring bottling are 2017 Pinot Noir Reserve, 2017 Cabernet Franc, 2018 Rosé, a variety of Rieslings, Sauvignon Blanc and Gewürztraminer.

The new Waterfall Block Vineyard came through its first winter unscathed and is ready for a full season of growth. Routine vineyard work during the winter included finishing the installation of the trellis wires for the new vines planted in 2018. Along with an array of classic vinifera vines, this block also contains several rows of Arandell, a disease-resistant red hybrid released by the Cornell grape breeding program in 2013. The first harvest from this vineyard is projected for 2020.

Buttonwood is excited to announce a new group tasting experience that began on April 1. All groups of 8-30 people will be treated to a seated tasting in a specially designated group tasting area. Beginning with a brief tour of its production facility, the seated tastings will include a complimentary logo glass, five wine samples, and snack plates on each table. Reservations are available every Saturday hourly from 10:30am - 3:30pm, Sundays and weekdays by appointment. Get your friends together and discover a whole new dimension in group wine tasting.

Live music on the deck starts June 1 and continues throughout the summer. Every Saturday from 1:30-4:30pm, Buttonwood hosts a wide variety of the

Continued on page 28 ▶



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# Around the Wineries

Continued from page 27



Photo by Marcia Klue

**Buttonwood Grove owner Dave Pittard overseeing the bottling line.**

area's greatest artists to entertain you while you kick back and enjoy a glass of wine and the panoramic lake view. Friday Night Deck Parties begin July 5 and run through Aug. 16. It's the best party in the Finger Lakes, complete with house made BBQ, wine, hard cider and regional craft beer. For a full list of this summer's performers, check out the winery's website: [www.buttonwoodgrove.com](http://www.buttonwoodgrove.com)

**Chateau LaFayette Reneau's** 2017 Dry Riesling was named the winner of the Riesling Challenge at the International Eastern Wine Competition held in Sonoma County, California in February. Both the 2017 Dry and Semi-Dry Riesling received double gold and Best of Class awards at the competition. Recent ratings include 91 points for the 2015 Cabernet Franc in the February issue of *Wine & Spirits* magazine.

New in April at Chateau is an intimate seated tasting experience of CLR's award-winning wines paired with gourmet cookies and seasonal bites. The popular gourmet Cookie & Wine pairings will continue to be offered daily in the tasting room as well. The cookies are baked and decorated by Stephanie Goodwin of Goodwin's Treats of Lansing and carefully paired alongside Chateau wines.

A new wine club is now available at the winery as well. The Chateau Estate Wine Club offers previews of unreleased

and limited-release wines, alongside access to library and other specialty wines. Club options include Premium Red, Premium White and Mixed with 4 bottles of wine shipped 3 times annually, plus additional exciting benefits.

Be sure to check out Chateau's website [www.CLRwine.com](http://www.CLRwine.com) for more information and upcoming events!

New wine releases at **Glenora Wine Cellars** include 2018 Dry Rosé, Glenora's third vintage made from Pinot Noir, and 2018 Vidal Blanc Iced Wine with more 2018 vintage releases to come throughout the spring. Glenora's ever-popular

**Continued on next page** ▶



Photo courtesy of Glenora Wine Cellars

**Winemaker Steve DiFrancesco and assistant winemaker Rachel Hadley hold a bottle of Glenora's 2013 Brut which was awarded Best of Show.**



# Around the Wineries

Continued from previous page

Fruit Series is expanding with Perfectly Pineapple, which joins Wondrous Watermelon as a limited release wine in the series.

Recent awards and ratings include 90 points for its 2017 Pinot Blanc in the February issue of *Wine & Spirits* magazine and 95 points and Best of Show honors for its 2013 Methode Champagne Brut at the American Fine Wine Competition.

Looking to summer, Glenora's annual Jazz Greats concert series returns on July 21 and Aug. 18, with artist announcements and tickets sales to commence the beginning of May.

Final renovations were completed in **Goose Watch's** expanded and updated restrooms earlier this year, so guests shouldn't have to wait in line anymore and the winery crew has been hearing lots of positive comments on the improvements. New vintages include the 2017 Viognier, 2017 Rosé of Pinot Noir, 2016 Noiret and 2017 Diamond. Noiret is a recent new variety developed by Cornell University (non-GMO!) that makes a great black peppery dry red.

Speaking of new, Goose Watch has got something really new for the summer season and beyond. If you have been frustrated by not being able to enjoy your favorite wines at the beach, on a boat or at any place that doesn't allow or isn't conducive to bringing a bottle, then

Goose Watch has the answer. The ever popular Diamond is now available in a 375 ml can (equivalent to a half bottle) and the wine is lightly carbonated, as is done with Moscato, giving it just a slight spritz.

**Hector Wine Company** is slowly easing into spring and gearing up to start bottling 2018 whites and dry rosé in mid May. Fermentations are finished and the wines are contentedly aging in the cellar until then. The artisanal food market inside the tasting room continues to thrive and new products are regularly added to the array of fresh cheese, charcuterie, bread, eggs, ginger beers, kombuchas, other beverages and local snacks. Tasting Room hours are back to the seasonal 7 days/week and some new wines have been released this spring like the 2017 Luminescence, the third vintage of a co-fermented white blend of Pinot Gris, Pinot Blanc, Riesling and Gewürztraminer.

A new spin on the beloved HWC winemaker's dinners began this winter with a 'Chef Series' every third Thursday of the month. These are intimate dinner parties inside the winery, designed to challenge notions of food pairings and in 2019 so far, a different local chef has been featured each month. Details about the dinners, monthly art receptions and other pop-up events can be found on Hector Wine Company's

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Photo by Chandra Russell

**Kirsten Emerson, tasting room associate at Hector Wine Company, showcases spring wines.**



Photo courtesy of Hector Wine Company

**Chef Isaiah Parker prepares dishes for Hector Wine Company's Winemaker's Dinner in March.**

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# Around the Wineries

Continued from page 29

newly designed website at [www.hector-winecompany.com](http://www.hector-winecompany.com).

John and Josephine Ingle, owners of **Heron Hill** and grape growers at Ingle Vineyards, are the recipients for the Grower Award at the New York Wine & Grape Foundation Unity Awards this year. This award recognizes an individual for dedication and contributions to the New York grape industry. John and Jo have been sustainably growing grapes on the western shores of Canandaigua and Keuka Lakes in the Finger Lakes AVA since 1972 and are original pioneers of the Finger Lakes wine business. From growing a combined 50 acres of vinifera on Keuka and Canandaigua Lakes, with their iconic winery on Keuka Lake and branch locations on Seneca and Canandaigua Lakes, John and Jo have been lifelong advocates of the Finger Lakes region, its grape growers, and wine producers from its beginning and continuing for the future.

The Blue Heron Café opens for the season the weekend of May 18. Heron Hill is excited to announce it has hired a new chef, Susan Milovich. Originally a New York native, Milovich has held many culinary positions while living in Florida and Virginia. Susan and her husband are planting some roots here in the Finger Lakes – a perfect landscape to continue her culinary career. Over the



Photo courtesy of Heron Hill

**John and Josephine Ingle were awarded the 2019 Grower Award at the New York Wine and Grape Foundation's Unity Award ceremony.**

years, she has developed a keen sense of pairing food and wine via participation in a number of wine clubs particularly in New York, California and Virginia where she and her husband Matt led tastings for award winning wine maker Steve Bottelier at the AmRhein's wine cellars. She looks forward to bringing this mélange of experience into her own creations at Heron Hill.

Cold winter temperatures this year were not an issue in the vineyard at **Keuka Spring**. Fortunately, temperature changes were not severe enough to wreak any havoc with buds and vines. The weather did allow for lots of good ice fishing on Keuka Lake!

Keuka Spring did however, make the most of the previous year's cold winter temperatures, by making its first two "official" ice wines. The 2017 Riesling Ice Wine and 2018 Vidal Blanc Ice wines (harvested one week apart in the same winter) have both been hits in the tasting room and are in limited supply. These wines were both made as true ice wines, with the harvesting time frame specific to a temperature range with the grapes pressed cold. They are a must-try!



Photo courtesy of Heron Hill

**Chef Susan Milovich has joined the team at Heron Hill.**

Continued on next page ►



# Around the Wineries

Continued from previous page

The 2018 Dry Rosé was the first 2018 vintage released in February.

Keuka Spring's 2017 Gewürztraminer was featured as one of *Wine Enthusiast's* "100 of 2018." With a 90 point score, it was described as, "A fragrant perfume of rose petals, melon, ginger and white pepper spice... Succulent in feel, the palate is broad and oily, with supportive acidity and mild astringency maintaining balance. Flavors of juicy yellow apple, melon and spiced potpourri broaden the midpalate and lead to a delicate jasmine note on the lingering finish."

The crew at Keuka Spring is looking forward to getting into full swing in the tasting room this spring, which is now open daily. The new releases above and more are available for tasting. There are many exciting events planned for this year. Please see the listings in the events section of the *Wine Gazette* or check out the winery's new website: [KeukaSpringWinery.com](http://KeukaSpringWinery.com).

**Lakewood Vineyards** is celebrating its 30th anniversary this year and



Photos courtesy of Keuka Spring Vineyards

**The Keuka Spring winemaking team (Tia DiMartino, August Deimel and Matt Denci) coached all of the participants of the barrel tasting to be "Champions of the Ice" while tasting the new, pre-released ice wines.**

will hold a special Blanc de Blancs release party to commemorate the milestone on Sat., June 15. Every guest will be treated to a taste of the limited-release 30th anniversary Blanc de Blancs and enjoy live music by StratCat Willie Hayes (who also performed at the winery's 5th anniversary party). For more information, visit [lakewoodvineyards.com](http://lakewoodvineyards.com).

Lakewood Vineyards has much to celebrate this year. Liz Stamp received the 2019 Jim Finkle Industry Award at the New York Wine & Grape Foundation's Unity Award ceremony. The New York Wine & Grape Foundation states, "Liz has spent an amazing amount of time the past couple decades dedicated to promoting the wine industry as a whole. Liz is always available to answer any and all questions from colleagues for the greater good of the industry." Liz, a partner and manager at Lakewood, is a true leader in the New York wine industry.

Lakewood Vineyards' 2017 Bubbly Catawba was awarded double gold and Best of Show Sparkling Wine at the 2019 Florida State Fair Commercial Wine Competition. The pink sparkler is currently available in both 750ml bottles



Photo courtesy of Lakewood Vineyards

**Liz Stamp received the Jim Finkle Industry Award at the New York Wine & Grape Foundation Unity Award ceremony.**

Continued on page 32 ►

## HERON HILL WINERY



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# Around the Wineries

Continued from page 31

and 250ml cans (4-packs). Lakewood also received gold awards for 2017 Dry Riesling and 2017 Riesling and silver awards for 2017 Chardonnay, 2017 Abby Rose and 2017 Valvin Muscat.

In May, Lakewood will add another can to its line up—Bubbly Candeo will be available in 250ml cans (4-packs). Bubbly



Photo by Stu Gallagher Photography  
**Lakewood's Bubbly Catawba won Best of Show Sparkling Wine at the Florida State Fair Wine Competition.**

Candeo is a lively, prosecco-style sparkling wine perfect for everyday celebrations.

Spring is a welcome sight at **Leidenfrost Vineyards**. As the weather warms, the vineyard crew finishes pruning and begins to mark and pound loose posts, tighten wires in the trellis and prepare the vineyard for tying. The vineyard crew assesses the toll that the harsh winter weather takes on the more delicate varieties such as the newly planted Syrah and Pinot Noir. The outcome of this winter was reasonably mild with little damage in most varieties. The crew is excited to see these new vineyards take hold and look forward to a beautiful 2019 growing season.

In the cellar the white wines are being filtered and prepped for bottling in the early spring. New vintages of favorites such as the Bluebird White Blend and the sparkling Tattooed Lady will be back on the tasting menu much to the anticipation of customers and staff! Leidenfrost is also excited to release a



Photo by Liz Leidenfrost

## A breathtaking view at Leidenfrost Vineyards.

bottle-fermented sparkling Catawba playfully dubbed “Speakeasy” which will be available for tasting and purchase in late spring!

Full-time tasting room hours are in effect for the season. The tasting room staff looks forward to welcoming new and old customers alike to sip a glass of wine on the gorgeous deck and take in Seneca Lake in the springtime. As the

weather gets warmer, look for the winery's delicious frozen Niagara-lemonade- a wine slushie made with Niagara and homemade lemonade!

The results are in from the Eastern International “East Meets West” wine competition and **Long Point Winery** received a gold and two silver medals. The 2017 stainless-steel aged Chardonnay, Orabella, took home gold and the 2017 Pinot Grigio and 2017 Semi-Dry Riesling nabbed a silver medal each.

On Sun., Feb.10, guests of Long Point Winery were treated to another successful wine and food pairing. About 60 customers enjoyed five delicious appetizers paired with their favorite LPW red wines.

Spring 2019 will see the release of two red wine favorites: 2014 Zinfandel and 2015 Syrah. These are big, bold reds that are sure to keep you warm on cool spring evenings.

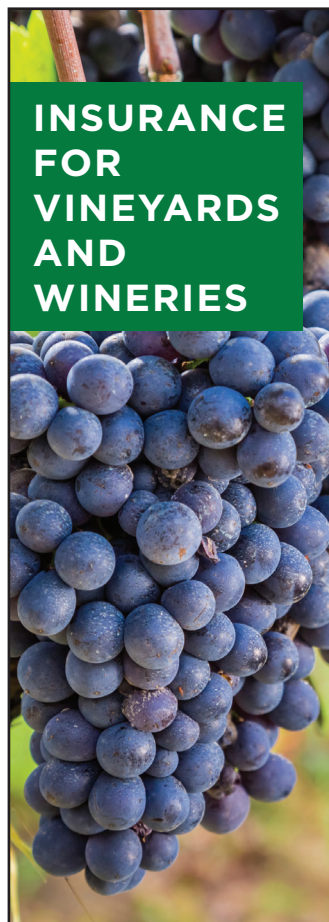
And a special congratulations to Long Point's own Lauren Hess on her master's position at the University of Rochester. Way to go Lauren!

While last winter's weather wasn't always ideal for hitting the road to visit wineries, the vines appear to have fared pretty well at **Penguin Bay**. The temperatures stayed cold and the wind was bitter at times, but it never hit extremes that caused any significant damage to the varieties in the vineyard. Even always tender Gewürztraminer looks to have escaped and entered the spring in pretty good shape. While the 2018 harvest was a bit wet and wild, people likely will be surprised how good the wines turned out. The winemaker's Cornell degrees seem to have really paid off in a year like this!

While the 2018's aren't quite ready yet, there are some great 2016 and 2017 vintages to try. The newly released 2017 Riesling semi-dry is luscious, and the 2016 Cabernet Franc is just coming into its own.

Most of the vineyards at **Swedish Hill** didn't seem to mind the winter as much as the staff did, and things are looking good heading into the growing season. The top varieties, Riesling and Cabernet Franc, appear to be in great shape and things are already looking up for the 2019 vintage.

Repeat visitors to the winery know that Swedish Hill is always up to something new and there are some great surprises in store this year. First up, there are four wines now available in cans: Dry Rosé, Riesling (semi-dry), Jack Ass Red and Jack Ass White. All have a



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# Finger Lakes Wine Alliance Announces New Executive Director

The Finger Lakes Wine Alliance is excited to announce the appointment of its new executive director, Carmela Barbagallo. The mission of the Finger Lakes Wine alliance is to increase the visibility and reputation of the Finger Lakes AVA, its wines and wineries.

Carmela has a very well-rounded background in marketing, wine sales, events, business, and restaurant management. “Carmela’s

successful experience and enthusiasm within the wine industry brings great excitement and opportunity for continued success of the Finger Lakes Wine alliance and its members,” noted Eric Frarey, chair of FLWA.

Carmela holds a Bachelor of Science in Marketing from SUNY Oswego and a Master of Arts in Higher Education from the University of Rochester. Her professional experience includes international project management for Citigroup and restaurant management at Cayuga Lake’s Inns of Aurora, which feature a wide selection of Finger Lakes wines.

Most recently, Carmela worked as a sales representative and key account manager for Elmira Distributing Company. She instructs the Exploring Wine course at Cayuga Community College and is a member of the Finger Lakes chapter of Women for Wine Sense.

“I’m so honored to be selected to represent and serve the members of the Finger Lakes Wine Alliance” stated Barbagallo. “The tremendous work that’s happening in the region has received much recognition in recent years. There’s still work to be done to share the story of the Finger Lakes Wine region and to encourage the support of our retail and restaurant partners within New York state as well as nationally and globally. I look forward to leveraging my existing rela-

tionships and utilizing my proven marketing and sales experience to advance sales and knowledge of Finger Lakes wines and wineries.”

In her role as executive director, Carmela will focus on marketing to wine influencers from around the world. This includes communicating with wine trade representatives and media who help to broadcast exciting news from the Finger Lakes and expand-



Photo courtesy of FLWA

**Carmela Barbagallo, new executive director of the Finger Lakes Wine Alliance.**

ing distribution channels. The role also supports member wineries in a consultative way to focus on return on investment, matching wineries to effective events and promotional opportunities.

The Finger Lakes Wine Alliance offers a wide range of programs to its members that include coordinating wine submissions for review by trade publications, presenting seminars on best practices in social media and online marketing, and a number of events that increase visibility for Finger Lakes Wines. ■



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# Around the Wineries

Continued from page 32

slight spritz and are super refreshing, perfect for summer picnics, trips to the lake, concerts, etc. Good wine should be able to go anywhere and be enjoyed everywhere, so now it can be!

The 2019 wine competition season has been favorable to **Thirsty Owl** wines so far as the winery has been awarded several gold and double gold medals. One highlight is a gold for the 2017 Riesling at the Berlin International Wine Competition in Berlin, Germany. Thirsty Owl is also proud to receive three Best of Class awards at the Jerry Mead's New World International. These include the 2017 Semi-Sweet Riesling, 2017 Snow Owl and 2017 Diamond.

While spring slowly arrives outside, Thirsty Owl is keeping busy in the cellar preparing its 2017 reds for bottling. This includes a lot of blending trials and barrel cleaning. All of these wines have enjoyed 15 months of barrel aging and the results look great so far. Look for late spring releases of Meritage, Cabernet Sauvignon, Syrah, Malbec, Merlot and the winery's Cabernet/Syrah/Malbec blend. Also stop in to try Thirsty Owl's newly released 2017 Dry Riesling and 2018 Pinot Noir Rosé.

The Bistro at Thirsty Owl opened for the season in late April. Go to [thirstyowl.com](http://thirstyowl.com) or call 607.869.5805 for specific hours and days of operation.

When speaking of the past winter, **Ventosa's** winemaker Mark Peterson says, "We at Ventosa hill-up over the graft union (location where the rootstock and the scion meet) of the vine to insulate it because it is susceptible to cold damage. Additionally, we wait as long as possible to prune so we have a nice 'reserve' of buds to make it through winter with. In dire situations, such as a spring frost event post-bud break, we would actually call in helicopters to fly over the vineyard to circulate the air. Luckily, we didn't have to utilize those measures this year and we didn't have much bud kill this year."

In the tasting room, Ventosa has been busy with events and recently celebrated St. Patrick's Day with glasses of green wine. Ongoing through the summer, Ventosa offers live music on Wednesday from 6-9pm. For more information visit [ventosavineyards.com](http://ventosavineyards.com).

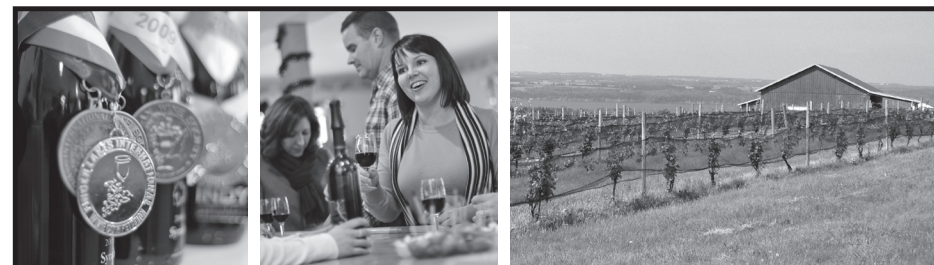
**Zugibe Vineyards** is a great place to visit for a wine tasting and is also an



Photo by Ashely Coleman

**The firepit at Zugibe Vineyards is a popular place to gather with a glass of wine.**

excellent venue for events. Visit its website for more information: [zugibevineyards.com](http://zugibevineyards.com) ■



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Photo courtesy of Ventosa Vineyards

**Ventosa Vineyards celebrated St. Patrick's Day with glasses of green wine.**

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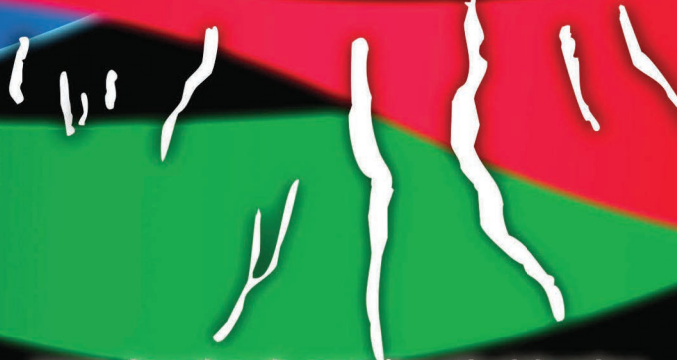
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# NYWIA Celebrates 10 Years of Advocating For Wineries, Vineyards

The 10th Annual Meeting of the New York Wine Industry Association (NYWIA) was held in April at Three Brothers Wineries & Estates. Winery owners, grape growers, legislators and members of farm and consumer organizations attended the dinner meeting.

Kevin King, deputy commissioner of the NYS Department of Agriculture and Markets, gave an overview of the New York wine industry.

Sam Filler, executive director of the New York Wine & Grape Foundation, discussed the upcoming vineyard survey. Jim Trezise, president of Wine America, updated attendees on federal legislation affecting wineries. Stefan Fleming, director of industry development with the Empire State Development Corporation, reminded industry members that his position is to help industry members work efficiently and effectively.

Scott Osborn, Fox Run Vineyards, provided an update on the situation of wineries being sued for ADA non-compliant websites. Since there are no legal guidelines for what makes a website 'compliant,' wineries are unable to defend their sites.

NYWIA president Suzy Hayes, Miles Wine Cellars, provided an overview of liability for wineries and what standards are needed to avoid or defend lawsuits including TIPS training and measured pours.

She also noted that "Ten years ago, when NYWIA was organized, we never knew how much we could accomplish working together to make an impact on legislative, research and educational issues."

One of the NYWIA successes that help New York wineries thrive is the on-going "Sip & Sample" annual event. Started in 2011 by NYWIA, this has turned into one of the favorite afternoons of legislators, staff, government officials and media. Sponsored by the Senate and Assembly Agriculture Committees Chairs and other members of the New York state legislature, wineries and local restaurants from all over New York spend a few hours in the Legislative Office Building in Albany

providing Sips of their wines and Samples of local foods. Over these Sips and Samples connections with legislators are made and the conversations open doors to future meetings with the legislators who often determine the course of the wine industry.

NYWIA is invited to participate in legislators' Roundtables of topics affecting wineries; works with the State Liquor Authority to streamline regulations and licensing processes; has successfully opposed the expansion of trash disposal in the Finger Lakes Wine Country; continually works with WineAmerica, the national organization of wineries, to clarify and simplify the music licensing process for tasting rooms.

For information about joining the New York Wine Industry Association, contact Tina Hazlitt, membership chair at [smcvineyard@htva.net](mailto:smcvineyard@htva.net) or New York Wine Industry Association, PO Box 44, Hector, NY 14841-0044.



Photos courtesy of NYWIA

**Scott Osborn, Fox Run Vineyards, presenting the ADA website-compliance issue to members of NYWIA, legislators and government officials at the 10th Annual (Anniversary) dinner meeting held at Three Brothers Wineries & Estates in Geneva.**

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607.656.9863 blackbearwinery.com

### Black Bear Farm Winery

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607.656.9863 blackbearwinery.com

### Chateau Dusseau

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315.497.9463 chateaudusseau.com

### Giancarelli Bros Winery

10252 Shortcut Road, Weedsport, NY 13166  
315.626.2830 giancarelliwinery.com

### Pheasant Ridge Vineyards (by appt. only)

3456 Ransom Road, Jamesville, NY 13078  
315.469.4346 pheasantridgevineyards.com

### Stone Age Winery (by appt. only)

1013 Tulip Street, Liverpool, NY 13088  
315.457.6718 stoneagewinery.net

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800.554.7553 or 585.374.2870 thegrapery.com

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### Deer Run Winery

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### Eagle Crest Vineyard

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### Deep Root Vineyard

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### Keuka Spring Vineyards

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### Lime Berry Winery and Gallery

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607.292.3999 mcgregorwinery.com

### Pleasant Valley Wine Co.

8260 Pleasant Valley Rd., Hammondsport, NY 14840  
607.569.6111 pleasantvalleywine.com

### Point of the Bluff Vineyards

10489 County Rd. 76, Pulteney, NY 14840  
pointofthebluffvineyards.com

### Ravines Wine Cellars

14630 NYS Rte. 54 Hammondsport, NY 14840  
607.292.7007 ravineswine.com

### Rooster Hill Vineyards

489 NYS Route 54, Penn Yan, NY 14527  
315.536.4773 roosterhill.com

### Stever Hill Vineyards

3962 Stever Hill Rd., Branchport, NY 14418  
315.595.2230 Steverhillvineyards.com

### Vineyard View Winery

2971 Williams Hill Rd., Keuka Park, NY 14478  
315.694.7262 vineyardviewwinery.com

### Weis Vineyards

10014 Day Rd., Hammondsport, NY 14840  
607.284.4011 weisvineyards.com

### Yates Cellars

3170 Rte 54A, Keuka Park, NY 14478  
315.536.6065 yatescellars.com

## CAYUGA LAKE

### Americana Vineyards

4367 East Covert Road, Interlaken, NY 14847  
607.387.6801 americanavineyards.com

### Bellwether Cidery/Bellwether Wine Cellars

9070 NYS Route 89, Trumansburg, NY 14886  
607.387.9464 cidery.com  
bellwetherwinecellars.com

### Bet the Farm

4204 Krums Corners Rd., Trumansburg, NY 14886  
607.387.6548 betthefarmny.com

### Bright Leaf Vineyard

1250 Clearview Rd., King Ferry, NY 13081  
315.364.5323 brightleafvineyard.com

### Buttonwood Grove Winery

5986 NYS Route 89, Romulus, NY 14541  
607.869.9760 buttonwoodgrove.com

### Cayuga Ridge Estate Winery

6800 NYS Route 89 (Elm Beach Road)  
Ovid, NY 14521 607.869.5158  
cayugaridgewinery.com

### CJS Vineyards

6900 Fosterville Road Auburn, NY 13021  
315.730.4619 cjsvineyards.com

### Dill's Run Vineyard

3862 NYS Rt.90, Aurora, NY 13026  
315.889.5007 dillsrun.com

### Frontenac Point Vineyard

9501 NYS Route 89, Trumansburg, NY 14886  
607.387.9619 frontenacpoint.com

### Glenhaven Farm

6121 Serrine Road, Trumansburg, NY 14886  
607.387.9031 glenhavenfarm.com

### Goose Watch Winery

5480 NYS Route 89, Romulus, NY 14541  
315.549.2599 goosewatch.com

### Heart & Hands Wine Co.

4162 NYS Rt.90 N, Union Springs, NY 13160  
315.889.8500 heartandhandswine.com

### Hosmer Winery

6999 NYS Route 89, Ovid, NY 14521  
607.869.3393 hosmerwinery.com

### Izzo's White Barn Winery

6634 Cayuga Rd., Cayuga, NY 13034  
315.283.8095 izzoswhitebarnwinery.com

### King Ferry Winery

658 Lake Road, King Ferry, NY 13081  
315.364.5100 treleavenwines.com

### Knapp Vineyards Winery

2770 County Road 128, Romulus, NY 14541  
607.869.9271 knappwine.com

### Lakeshore Winery

5132 NYS Route 89, Romulus, NY 14541  
315.549.7075 lakeshorewinery.com

### Long Point Vineyards

1485 Lake Road, Aurora, NY 13026  
315.364.6990 longpointwinery.com

### Lucas Vineyards

3862 County Road 150, Interlaken, NY 14847  
607.532.4825 lucasvineyards.com

### Montezuma Winery

2981 Auburn Road, Seneca Falls, NY 13149  
315.568.8190 montezumewinery.com

### Ports of New York

815 Taber Street, Ithaca, NY 14850  
607.220.6317 portsofnewyork.com

### Randolph O'Neill Vineyard (by appt. only)

6965 Route 89, Ovid, NY 14521  
607.351.8890

### Sheldrake Point Vineyard

7448 County Road 153, Ovid, NY 14521  
607.532.9401 sheldrakepoint.com

### Shepherdess Cellars

8189 NY Rt 89, Interlaken, NY 14847  
607.351.4309 shepherdesscellars.com

### Six Mile Creek Vineyard

1551 Slaterville Road (Rt.79), Ithaca, NY 14850  
607.272.9463 sixmilecreek.com

### Swedish Hill Vineyard

4565 NYS Route 414, Romulus, NY 14541  
888.549.9463 or 315.549.8326 swedishhill.com

### Thirsty Owl Wine Company

6799 NYS Route 89 (Elm Beach Road)  
Ovid, NY 14521 866.869.5805 thirstyowl.com

### Toro Run Winery

3050 Swick Rd. Ovid, NY 14521  
315.530.2663 Tororunwinery.com

### Varick Winery & Vineyard

5102 NYS Route 89, Romulus, NY 14541  
315.549.8797 varickwinery.com

## SENECA LAKE

### Anthony Road Wine Co.

1020 Anthony Road, Penn Yan, NY 14527



315.536.2182 anthonyroadwine.com

#### Atwater Estate Vineyards

5055 NYS Route 414, Hector, NY 14841  
607.546.8463 atwatervineyards.com

#### Bagley's Poplar Ridge Vineyards

9782 NYS Route 414, Valois, NY 14888  
607.582.6421 bagleyswine.com

#### Barnstormer Winery

4184 State Route 14, Rock Stream, NY 14878  
607.243.4008 barnstormerwinery.com

#### Barry Family Cellars

3821 Main St., Burdett, NY 14818  
607.569.2352 barryfamilywines.com

#### Belhurst Winery

4069 NYS Route 14 South, Geneva, NY 14456  
315.781.0201 belhurst.com

#### Bellangelo Winery

150 Poplar Point Road, Dundee, NY 14837  
607.243.8602 bellangelo.com

#### Billsboro Winery

4760 West Lake Rd., (NYS Rte. 14) Geneva, NY 14456  
315.789.9538 billsborowinery.com

#### Billsboro Winery at Rosehill Mansion

3365 State Route 96A, Waterloo, NY 13165  
315.789.1878 billsborowinery.com

#### Bloomer Creek Vineyards

5315 NYS Route 414, Hector, NY 14841  
607.546.5027 bloomer creek.com

#### Boundary Breaks

1568 Porter Covert Rd., Lodi, NY 14860  
917.885.6682 boundarybreaks.com

#### Castel Grisch Estate Winery

3380 County Rte. 28, Watkins Glen, NY 14891  
607.535.9614 castelgrisch.com

#### Catharine Valley Winery

4201 NYS Route 414, Burdett, NY 14818  
607.546.5300 catherinevalley.com

#### Caywood Vineyards

9666 NYS Route 414, Caywood, NY 14841  
607.582.7230 caywoodvineyards.com

#### Chateau Lafayette Reneau

NYS Route 414, Box 132, Hector, NY 14841  
607.546.2062 clrwine.com

#### Damiani Wine Cellars

4704 NYS Rte 414 Burdett, NY 14818  
607.546.5557 damianiwinecellars.com

#### Earle Estates Meadery

2770 NYS Rte 14 Penn Yan, NY 14527  
315.536.6755 meadery.com

#### Eremita Winery

2155 Church St., Lodi, NY 14860  
607.474.5002 eremitawinery.com

#### Finger Lakes Distilling

4676 NYS Route 414, Burdett, NY 14818  
fingerlakesdistilling.com

#### Forge Cellars (by appointment only)

3775 Matthews Rd., Burdett, NY 14818

607.622.8020 forgecellars.com

#### Fossenvue Winery

9085 NY-414, Lodi, NY 14860  
607.582.7444 fossenvuewinery.com

#### Fox Run Vineyards

670 NYS Route 14, Penn Yan, NY 14527  
315.536.4616 foxrunvineyards.com

#### Fruit Yard Winery

5060 NYS Route 14, Dundee, NY 14837  
607.243.8866 fruityard.com

#### Fulkerson Winery

5576 NYS Route 14, Dundee, NY 14837  
607.243.7883 fulkersonwinery.com

#### Glenora Wine Cellars

5435 NYS Route 14, Dundee, NY 14837  
607.243.5511 glenora.com

#### Hazlitt 1852 Vineyards

5712 NYS Route 414, Hector, NY 14841-0207  
607.546.WINE hazlitt1852.com

#### Hector Wine Company

5610 NYS Rte 414, Hector, NY 14841  
607.387.1045 hectorwinecompany.com

#### Hermann J. Wiemer Vineyard

3962 NYS Route 14, Box 38, Dundee, NY 14837  
800.371.7971 or 607.243.7971 wiemer.com

#### Heron Hill on Seneca

3586 NYS Route 14, Himrod, NY 14842  
607.243.7109 heronhill.com

#### Hickory Hollow Wine Cellars

5289 NYS Route 14, Dundee, NY 14837  
607.243.9114 hickoryhollowwine.com

#### Idol Ridge Winery

9059 State Route 414, Lodi, NY 14860  
607.582.7773 IdolRidge.com

#### JR Dill Vineyards

4922 NYS Route 414, Hector, NY 14818  
607.546.5757 jrdillwinery.com

#### Kemmeter Wines (by appt. only)

1030 Larzelere Road, Penn Yan, NY 14527  
315.521.3897 kemmeterwines.com

#### Lacey Magruder Vineyard & Winery

462 Armstrong Rd., Geneva, NY 14456  
585.260.1850 laceymagrudervineyardandwinery.com

#### Lake Street Filling Station Winery

41 Lake Street, Geneva, NY 14456  
315.325.4089 lakestreetwine.com

#### Lakewood Vineyards

4024 NYS Route 14, Watkins Glen, NY 14891  
607.535.9252 lakewoodvineyards.com

#### Lamoreaux Landing Wine Cellar

9224 NYS Route 414, Lodi, NY 14860  
607.582.6011 lamoreauxwine.com

#### Leidenfrost Vineyards

NYS Route 414, Hector, NY 14841  
607.546.2800 leidenfrostwine.com

#### Magnus Ridge Winery

6148 NYS Rte 14, Rock Stream, NY 14878

607.243.3611 magnusridge.com

#### Miles Wine Cellars

168 Randall Crossing Road, Himrod, NY 14842  
607.243.7742 mileswinecellars.com

#### Monello Winery

701 State Route 14, Penn Yan, NY  
315.536.9785 monellowinery.com

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6075 NYS Route 414, Hector, NY 14841  
607.546.5115 penguinbaywinery.com

#### Pompous Ass Winery

4499 NYS Route 14, Rock Stream, NY 14878  
607.535.4277 pompousswinery.com

#### Prejean Winery

2634 NYS Route 14, Penn Yan, NY 14527  
315.536.7524 prejeanwinery.com

#### Rasta Ranch Vineyards

NYS Route 414, Hector, NY 14841  
607.546.2974

#### Ravines Wine Cellars on Seneca Lake

400 Barracks Rd., Geneva, NY 14456  
315.781.7007 ravineswine.com

#### Red Newt Cellars and Bistro

3675 Tichenor Road, Hector, NY 14841  
607.546.4100 rednewt.com

#### Red Tail Ridge Winery

846 NYS Route 14, Penn Yan, NY 14527  
315.536.4580 redtailridgewinery.com

#### Rock Stream Vineyards

162 Fir Tree Point Rd., Rock Stream, NY 14878  
607.243.5395 rockstreamvineyards.com

#### Ryan William Vineyard and Winery

4156 State Rte 414, Burdett, NY 14818  
607.346.3733 ryanwilliam.com

#### Seneca Harbor Wine Center

2 North Franklin Street, Watkins Glen, NY 14891  
607.535.4867 senecaharborwine.com

#### Seneca Shore Wine Cellars

929 Davy Road, Penn Yan, NY 14527-9644  
315.536.0882 senecawine.com

#### Serenity Vineyards

930 Davy Rd., Penn Yan, NY 14527  
315.536.6701 serenityvineyardsfn.com

#### Shalestone Vineyards

9681 NYS Route 414, Lodi, NY 14860  
607.582.6600 shalestonevineyards.com

#### Shaw Vineyards

3901 NYS Route 14, Himrod, NY 14842-9794  
607.243.7000 shawvineyard.com

#### Silver Springs Winery

4408 NYS Route 414, Burdett, NY 14818  
607.351.8019 silverspringswinery.com

#### Silver Thread Vineyard

1401 Caywood Road, Lodi, NY 14860  
607.582.6116 silverthreadwine.com

#### Standing Stone Vineyards

9934 NYS Route 414, Hector, NY 14841  
607.582.6051 standingstonewines.com

#### Starkey's Lookout

5428 State Route 14 Dundee, NY 14837  
607.678.4043 starkeyslookout.com

#### Tabora Farm & Winery

4978 Lakemont-Himrod Rd, Dundee, NY 14837  
607.678.4342 taborafarmandwinery.com

#### Three Brothers Wineries

623 Lerch Road, Geneva, NY 14456  
315.585.4432 3brotherswinery.com

#### Tickle Hill Winery

3839 Ball Diamond Road, Hector, NY 14841  
607.546.7740 ticklehillwinery.com

#### Torrey Ridge Winery

2770 NYS Rte 14, Penn Yan, NY 14527  
315.536.1210 torreyridgewinery.com

#### Ventosa Vineyards

3440 NYS Route 96A, Geneva, NY 14456  
315.719.0000 ventosavineyards.com

#### Wagner Vineyards

9322 NYS Route 414, Lodi, NY 14860  
607.582.6450 wagnervineyards.com

#### White Springs Winery

4200 NYS Route 14 South, Geneva, NY 14456  
315.781.9463 whitespringswinery.com

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315.585.6402 zugibevineyards.com



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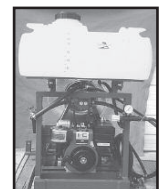
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