

Finger Lakes WINE GAZETTE

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HARVEST 2019

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Six Mile Creek Vineyard Wins 2019 Governors Cup

Owners Mark and Amy Renodin Celebrate
with Winemaker Paul King, left.
See story page 3



Photo by Martha Gioumouis

From the Editor

We look toward to fall every year in the Finger Lakes as harvest approaches. Managers are tending grapes in the vineyards, tourists are visiting tasting rooms, wine sales are brisk and the weather has been lovely, with lots of sunshine for ripening grapes and enough rain to provide nutrition.

This issue of *Finger Lakes Wine Gazette* regrets the loss of pioneer Tim Moore, co-owner and winemaker of Inspire Moore Winery in Naples, who recently passed away.

Congratulations to Six Mile Creek Vineyard & Distillery, its new owners Mark and Amy Renodin, and winemaker Paul King, whose 2016 Cabernet Franc won the 2019 Governor's Cup at the NY Wine Classic this year and to Wagner Vineyards, awarded Winery of the Year. We also look back at summer and the Finger Lakes Wine Festival and the inaugural FLXcursion Riesling conference. A focus on Finger Lakes wineries and wines takes us to Montezuma Winery, where winemaker Phil Plummer is pushing many boundaries; to Keuka Lake where European influences abound at Weis Vineyards and Domain LeSurre; and to Seneca Lake's Standing Stone

Vineyards and its dramatic remodeling by new owners Fred Merwarth and Oskar Bynke of Hermann J. Wiemer Vineyard.

A sidebar looks at some fun new sparkling wines—whether force-carbonated or bottled early as Pétillant-Naturel. Watch for more on the new sparkling wines in the next issue of *FLWG*.

For now, let's enjoy the end of summer, the beginning of fall—and all types of Finger Lakes wines.

—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."

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Jack Berninger and **Dennis Sugamele** (Richmond Wine Dinner) are president and vice president of the board of the Richmond Wine Society, respectively.

In Memorium

By JULIE SHERWOOD/
Daily Messenger

Tim Moore, 51 The Finger Lakes region is mourning the loss of Tim Moore, an admired and respected winemaker who founded Inspire Moore Winery in Naples with his wife, Diane. Tim died Saturday, June 29, after a battle with brain cancer. He was 51.

Family and friends invited the public to join in a celebration of Tim's life, Raising a Glass for Tim, at the winery pavilion in July. Diane said the celebration was to be in the spirit Tim wanted, sharing food, wine, music and memories.

Recognized as a leader in the Finger Lakes wine industry, Tim Moore "made some of the most delicious and exciting wines available in the region," stated a post from *Edible Finger Lakes*, one of many online tributes. "He was respected and loved by all who knew him."

Remembered as a mentor and friend, Tim took to the art of winemaking as a young man earning a degree in fermentation science and the study of wine from the University of California at

Davis, where he met Diane. They were married June 29, 1990.

Studying and working in the field in California and abroad, Tim eventually took a position as director of grower relations for Constellation Brands Inc. The job brought the Moore family to the Finger Lakes in the 1990s. In 2007, Tim and Diane followed through on their dream of opening their own winery, restoring a former carriage house adjacent to vineyards in the village of Naples.

Inspire Moore, known for its festive events and hosting regional music talent, produces over 12 different wines with signature labels like Inspiration, Harmony, Truth, Wisdom, Joy, Love and Grace. The Moores' five children, Jordain, Madison, Cassandra, Nathaniel and Nicholas, all participate in the business.

This spring, Tim joined in bottling the winery's newest label, Resilience. A project involving friends, family and local businesses, including several area



wineries, Resilience was uncorked at a benefit in May to help pay for cancer-related expenses and inspire Tim as he underwent treatments locally and in New York City.

The Saturday before the remembrance event, Inspire Moore celebrated its 12th anniversary with free festivities and live music during the day with tickets being sold for evening entertainment with The David Bromberg Quintet playing under the new winery pavilion. Diane said this was be one of many more anniversaries to come for Inspire Moore. "Tim's dream will never die," she said. Their son, Nathaniel, 20, is carrying on his father's winemaking legacy bolstered by friends and interns.

Friends posted about Sunday's celebration, Raising a Glass for Tim — "Tim loved making people laugh" and being joyful and "that is why we are having a celebration—to bring people together who loved him. To dance, sing, recount stories, smile, cry and embrace the beautiful space he created here in Naples." ■

Finger Lakes Wine Gazette

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Six Mile Creek Vineyard Wins 2019 Governor's Cup Wagner Vineyards Awarded Winery of the Year

The New York Wine & Grape Foundation (NYWGF) has announced the winners of the 34th Annual New York Wine Classic, which took place in August in Watkins Glen and included entries from 113 wineries across the state. Six Mile Creek Vineyard took home the most prestigious award of the competition, The Governor's Cup, for its 2016 Cabernet Franc. Additionally, the esteemed "Winery of the Year" award was presented to Wagner Vineyards. The Specialty Wine Champion award, reserved for wines made of fruit or meads, was given to Johnson Estate Winery for its Passionate Peach fruit wine.

The Governor's Cup, a large silver chalice, recognizes the "Best of Show" or top prize in the New York Wine Classic. The "Winery of the Year" award is presented to the winery with the best overall showing based on the level and number of awards in relation to entries. The Governor's Cup and Winery of the Year winners will be presented with their awards at a special event later this summer.

Known as "The Oscars®" of New York wine competitions, the Classic is organized by the New York Wine & Grape Foundation. This year the competition included 883 New York wines from across the state. A total of 31 Double Gold, 56 Gold, 278 Silver, and 320 Bronze medals were awarded by a panel of more than 20 expert judges made up of influential wine writers, wine educators, retailers, restaurateurs and experts from around the state and globe.

"The New York Wine Classic is one



Photo by Martha Gioumousis

The tasting room at Six Mile Creek Vineyard is in a renovated barn overlooking the vineyards.

of our largest annual events honoring the best of New York Wines. We are thrilled with the turnout this year. The Classic and our annual NY Drinks NY events continue to help New York shine as a truly exciting and innovative wine region," said Sam Filler, executive director of the New York Wine & Grape Foundation.

New York Wine Classic winners were featured at the Great New York State Fair in Syracuse and will be featured at regional events and wine dinners hosted by the New York Wine &

Grape Foundation throughout the rest of the year. Event details will be listed on www.newyorkwines.org this summer.

2019 NY Wine Classic Best of Category Winners

Best Sparkling Wine
Harbes Vineyard
Blanc de Blancs

Best White Wine
Wagner Vineyards
2017 Dry Riesling, Estate Grown

Best Rosé Wine
Coffee Pot Cellars
2018 Rosé

Best Red Wine
Six Mile Creek Vineyard
2016 Cabernet Franc

Best Dessert Wine
Vineyard View Winery
2017 Ice Wine

See www.newyorkwines.org
for a complete list of medal winners.

Notes from the Winemaker

Longtime Six Mile Creek Vineyard winemaker Paul King reflects back on the making of the 2016 Cabernet Franc, which just won the 2019 Governor's Cup, the first for the winery. Six Mile Creek doesn't grow any of its grapes, instead relying on other Finger Lakes vineyards to purchase all they need to make the various wines in its portfolio.

The summer of 2016 was hot and dry—almost a drought. Production of grapes was low across the region, and the grapes themselves were small. The winery purchased Cabernet Franc from three separate vineyards in order to have enough for wine production. Each lot of grapes was fermented separately with a different yeast strain, pressed and aged for nine months in a mix of French and American oak. Because the grapes were small, flavors were concentrated, allowing for individual complexities to show.

Owners Mark and Amy Renodin, who purchased the winery in 2015, were excited with the win, and wished only that they had more of the wine available.

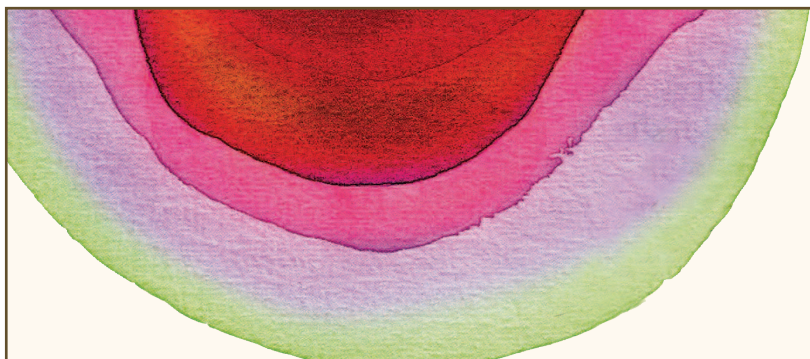


Photo by Martha Gioumousis

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Standing Stone Unveils Dramatic New Look

By JEFFREY RICHARDS

Standing Stone Vineyards, a Finger Lakes fixture since the 1990s, debuted its new tasting room in June. Tom Johnson, who has designed structures in the United States and Asia, worked with winery owners Oskar Bynke and Fred Merwarth on a design concept to show “the beauty and agricultural richness” of the setting, according to Oskar.

Johnson already had worked with Bynke and Merwarth on expanding the tasting area of their ongoing business, the Hermann J. Wiemer Vineyard on the other side of the lake. According to Bynke, “Tom was key (to this renovation), and we did not want to do this project without him.”

Renovation Planned for a Year

Ideas for the renovation “grew organically”, Bynke said, and were in the works for almost a year. “We knew for sure that we had to show the location,” and capture the “essence of the area.”

The “porch project,” as it was named, kept the shell of the original tasting room, located on a sloping hillside, while providing views to the north, south and west of the vineyards and the lake. Access to the tasting room and back outside seating/viewing area is all on one level. The construction has clean, modern lines while still maintaining a classic feel.



Oskar Bynke, co-owner of Hermann J. Wiemer Vineyard, enjoys a glass of Riesling wine on the outdoor section of the recently renovated Standing Stone Vineyards tasting room in Hector.

Some of the vineyards surrounding the winery were established in the early 1970s, dating back to Charles Fournier and his plantings on behalf of Gold Seal winery. The property was purchased in 1991 by Tom and Marti Macinski, who built Standing Stone Winery. Bynke and Merwarth bought the winery and property two years ago.

Great Vineyard Site

The property is viewed as a “great

site,” by its new owners, with the right conditions for the Chardonnay, Riesling and Gewürztraminer grapes already there. With the acquisition of Standing Stone, Wiemer now also has seven acres of Saperavi grapes, planted by the Macinskis.

“We are fully on board with the Saperavi”, Merwarth said. “I think Tom and Marti planting the Saperavi on the site was very good. It will play out as a smart move.”

He is also excited about the eight acres of Gewürztraminer—“Such an important part of that estate.”

“As we take on a new customer base, we have to learn more about the vineyard site (here),” Merwarth said.

The Standing Stone Winery name, and products, will continue. Two vintages have been produced since the purchase, and include a Saperavi Rosé from Standing Stone grapes. This rosé is different from a traditional rosé, according to Merwarth. Most rosés get their color by skin contact. For this rosé, the color comes from the pulp—here is no skin contact—because Saperavi is a teinturier (a type of grape in which the color is in the pulp in addition to the red skin).

Merwarth may introduce more wood, and possibly longer barrel-aging time, to Standing Stone wines, as well as doing some blended wines “that showcase the *terroir* of the Standing Stone site.” The goal is to “embrace what is already here,” while taking a “different stand.” As a result, some of the vines at Standing Stone may be removed to make way for other grapes that take full advantage of the benefits of this site, according to Bynke. This is similar to what Merwarth and former winery owner Hermann Wiemer did at Hermann J. Wiemer Vineyard, when they pulled out certain clones of Riesling and other grape varieties over the years.

“This region (the Finger Lakes) is so young we should all have our thinking caps on all the time” said Bynke. ■



The tasting room at Standing Stone Vineyards has been completely reconfigured to afford spectacular views to the north, south and west that overlook the vineyards from the east side of Seneca Lake.

PHOTOS BY JEFFREY RICHARDS

The Martin Family Wineries: Diverse, Quality-Oriented and Pushing Boundaries

What's happening at Montezuma, Idol Ridge, Fossenvue, Hidden Marsh Distillery and Alder Creek Distillery

By RICHARD LEAHY

As you approach the wine belt of southeast Seneca Lake just north of Caywood, you'll see Idol Ridge Winery and Fossenvue Winery next to each other on the left. While tasting wines at Idol Ridge, you can also sample the products of Alder Creek Distillery, including gin, bourbon and vodka with wooden labels evoking a lodge-style aesthetic. Just east of Seneca Falls, you'll find Montezuma Winery, known for quality fruit wines and mead, and next to it, Hidden Marsh Distillery, famous for its "bee vodka."

And, actually, all of these labels making very diverse product lines are owned by the local Martin family, who originally started as honey farmers, then opened Montezuma Winery. Founders George and Virginia Martin were joined by sons Ed and then Bill, as the business grew. Eventually, following commercial success and critical acclaim, they diversified and acquired other establishments.

Diverse Portfolio

Now, their portfolio includes mead and quality fruit wines at Montezuma Winery, classic European grape wines at Idol Ridge (opened in 2013), ciders and Pét-Nat sparkling wines (bottled while under primary fermentation) at Fossenvue Winery (opened last year in the former Kings Garden location on Route



Montezuma Winery is located in Seneca Falls, and houses the production area for all the Martin family product lines.

414), the traditional distilled spirits of Alder Creek Distillery, and distilled mead and fruit spirits at Hidden Marsh Distillery. That's just about as diverse a product portfolio in alcoholic beverages that you'll find in the country under a small family's management. An additional tasting room in Old Forge, NY, offers the same array of products, with a couple of Adirondack labels added in.

In charge of the production of this mind-boggling array of diversity is winemaker Phil Plummer. His impressive unoaked Cabernet Franc won him an invitation to present and discuss its production at the 2019 Eastern Winery Exposition. In 2018, the Montezuma Dragonfly Red, a blend of apple and black currant fruit, won Best Fruit Wine in the Drink Outside the Grape competition.

A tasting in

July with Plummer and including *FLWG* editor Martha Gioumousis at the Montezuma Winery took a critical look at a couple dozen wines, ciders and sparkling wines to introduce his impressive new experiments.

Fossenvue & Seven of Us

Plummer explained that Camp Fossenvue is located close to the winery in Lodi, NY, and holds major historical importance from the women's suffrage movement. This site became a recreational place for women and men to gather and share their ideas about women's rights. The camp was founded by seven people including Elizabeth Smith Miller (cousin of Elizabeth Cady Stanton), her daughter Anne Fitzhugh Miller and five others. When deciding on a name for the camp, they came up with Fossenvue, an anagram for "Seven of Us." The Martins new wine series, "Seven of Us," will include seven different wines each named after elements from the women's suffrage movement and Camp Fossenvue.

Plummer adds that, in an interesting twist, each of these wines also represents traditional winemaking techniques that date back to the 1500s. "The suffrag-

ettes who met at the original Fossenvue camp brought revolution to the millennium-old concept of representative democracy by working to include women in the process. With these wines, we attempted to bring our own forward-thinking spin to ancient winemaking techniques by applying them in decidedly unorthodox ways." He adds, "A few years ago I made a decision to listen to the fruit more," but that doesn't stop him from "experimenting with everything we do."

Experimental or not, the wines are impressive with good clean quality throughout. ■

Tasting Highlights

Fossenvue #4: "Beginnings" Cider NV: a fresh golden apple nose (apples: Northern Spy, Major and Jersey bitters.) *Palate:* tannins and firm acid, then broad and clean with golden apple flavors. Fresh, clean finish, skillful blend of heirloom apples.

Montezuma Marquette Pét-Nat NV: The color is cloudy garnet (cloudy is typical of pet-nat). *Nose:* a bit nutty, with fresh red briar fruits and rhubarb; actually smells just like a freshly baked strawberry rhubarb pie! On the palate, strawberry and rhubarb flavors continue with a yeasty crust component, only it's totally dry with a zesty, long finish. Original, compelling and distinctive. Perfect for Thanksgiving.

Idol Ridge Rosé Pét-Nat 2017: *Nose:* bright red cherry. *Palate:* candied/caramel cherry fruit, mildly chewy tannins, then creamy in the mid-palate, smooth with a fresh clean finish.

Idol Ridge Methode Ancestral Disgorged Pet-Nat 2018: Aromas of fresh, mid-ferment Riesling with fresh and fruity apricot and peach notes. *Palate:* wildly fruity and peachy, but with firm acidity, juicy and hedonistic (2.4% residual sugar).

Montezuma Reserve Dry Riesling 2018: The nose is mostly still closed but clean. *Palate:* dry, with lemon/citrus and mineral notes. Dense, rich texture (2-3 months in neutral French oak, some lees used to top up barrels). Great balance,

Continued next page ►



The tank room is adjacent to the tasting room and contains 30,000 gallons annual production.

PHOTOS BY MARTHA GIOUMOUSIS

What Is Pét-Nat?

Pétillant-Naturel, a natural sparkling wine often known as Pét-Nat., has popped up all over the Finger Lakes, trendy New York City wine bars and around the world.

By MARTHA GIOUMOUSIS

The traditional winemaking technique makes use of the natural production of carbon dioxide occurring during fermentation—making wines sparkling. While still wines are fermented, aged and filtered until the fermentation is complete and the sparkling stops, Pét-Nat wines are bottled early while still cloudy and bubbly. The process captures fresh fruity flavors and aromas often lost in still wine production. In addition, these sparkling wines are fun, often rustic and cloudy and, not surprisingly, delicious.

Winemakers have often described such half-made wines as delightful—now they are capturing that essence in the bottle for everyone to enjoy.

In addition to Montezuma and its sister wineries, other Pétillant-Naturel wines from the Finger Lakes include Fossil & Till Riesling Pét-Nat, a collaboration between Ian Barry of Barry Family Cellars and retailer Cellar d'Or's Mark Grimaldi, Atwater 2018 Pétillant-Naturel, Red Tail Ridge 2017 Pétillant-Naturel, Riesling and 2018 Pinot Noir Rose, Pétillant-Naturel and two wines made from Native grape varieties in this style by Chèpika, from winemaker Nathan Kendall and Pascaline Lepeltier MS, chèpika Delaware PetNat Finger Lakes 2016 and chèpika Catawba PetNat Finger Lakes 2016.

In contrast, to make Champagne

and other traditional sparkling wines, the wine may undergo a secondary fermentation in the bottle with added yeast and sugar, using the labor intensive *Méthode champenoise*; may be force carbonated at bottling, or may be fermented in a specialized pressure tank using the Charmat technique.

Pétillant-Naturel wines are often bottled with a crown cap like a beer, rather than a cork. In the Finger Lakes, where another style of sparkling wine is made by carbonating the wine at bottling, many have now switched to using a screw cap, including Lakewood Vineyards' Bubbly Candeo, Atwater Vineyards Bubble series of Riesling and Pinot Noir Rosé, Hosmer Winery and Boundary Breaks with Riesling, Glenora Wine Cellars, Weis Vineyards, Lucas Vineyards and more. These wines differ from Pét-Nat in they have completed fermentation and have been filtered before bottling.

Pét-Nat wines can be white, rosé or red in color, suitable for a wide variety of food pairing ideas. Due to the nature of the arrested fermentation, alcohol levels may be a bit lower than other wines and effervescence may vary from bottle to bottle.

Montezuma winemaker Phil Plummer has chosen to make several wines in the Pét-Nat style. "This process makes naturally carbonated sparkling wines instantly accessible for a small winery

like ours without the specialized equipment needed for other sparkling techniques," says Plummer, adding "The stylistic hallmarks of Pét-Nat are particularly well suited to the grapes we have in the Finger Lakes, with high acidity and bright fruit."

The Fossenvue label:

Eighteen Forty-Eight, a Diamond Pétillant-Naturel, part of the Seven of Us series. Bright, juicy and effervescent.

Montezuma Winery:

Pét-Nat Marquette, a NV bubbly made from one of the red northern grape hybrid varieties characterized by cold hardiness and high acid levels, is perfectly suited to this style.

Idol Ridge Winery:

Pét-Nat Cabernet Franc, a bright Rosé with aromas of citrus and stone fruits and 12.6% alcohol. ■



Photo by Martha Gioumousis

Winemaker Phil Plummer is in charge of the Pét-Nat wine production, as well as all the other lines.

Tasting Highlights

Continued from previous page

finesse and length.

Idol Ridge 2017 Unoaked Chardonnay: *Nose:* gentle and fresh with a hint of clean yeast. *Palate:* plump but dry, round, fresh and bright (a little Valvinmuscat was added). A fun, versatile summertime white.

Idol Ridge 2017 Smith Bros. Farm Riesling: these grapes came from the south shore of Lake Ontario. *Nose:* red apple with hints of raspberry and red cherry. *Palate:* fleshy, high acid on the finish. Mostly experienced in texture, but impressive. A long, slow ferment and 1.3% residual sugar means this will age well. Stylish.

Fossenvue Airy Acres 2018 Riesling: *Nose:* hint of sulfur, some nectarine. *Palate:* broad and fleshy with zesty

acidity and a sweet finish, kind of two-dimensional now but great potential to lay down for a couple of years, very promising.

Fossenvue "Revisioninst" 2018: An original, very successful blend of press fractions of Blaufränkisch, Saperavi and Cabernet Franc. *Nose:* juicy, fruity with strawberry and watermelon. *Palate:* round, creamy and dry, but nicely fruity and original with rhubarb and strawberry flavors. Fun!

Lemberger (aka Blaufränkisch) 2015: dark color. *Nose:* boysenberry/blueberry and flinty clean earth. *Palate:* huge black pepper and black cherry. Impressive volume for this variety.

(These wines are all made in small lots of around 50-150 cases each).



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FLXcursion – A Celebration of Riesling

By RANDY AGNESS

The world of Riesling came together in Geneva in July, as industry leaders gathered to promote and celebrate the grape and wine. The first FLXcursion took place at several venues kicking off with a Riesling grand tasting on Sun., July 21, at the Finger Lakes Welcome Center on Geneva's beautiful Seneca lakefront. Wine-makers and representatives from over 30 cool climate Riesling producers from around the world presented the best of Riesling.

Local wineries included 23 notables from the Finger Lakes, including Red Newt Cellars with event co-chair Kelby James Russell and Hermann J. Wiemer, with co-chair Oskar Bynke.

Conference Seminars

A series of conference seminars the following Monday and Tuesday covered topics from soils, skin contact, fermentation vessels, fermentations and included tastings of companion wines—other aromatic whites and classic reds from Riesling producers around the world. Several seminars took place at notable local Riesling producers such as Shel-

drake Point Winery, Forge Cellars, Heron Hill Winery, Dr. Konstantin Frank Winery, Hermann J. Wiemer Vineyard and Anthony Road Wine Company—thus attendees got a whirlwind tour of the region's wineries as well.

Notable speakers at the individual sessions included Stuart Pigott, internationally known Riesling expert and author of *Best White Wine on Earth: The Riesling Story*, who commented, "This is a great event celebrating Riesling worldwide as the prominence of the Finger Lakes continues to grow now taking its place globally."

Riesling & Dinner Crawl

The event was open to the public and included lunches and dinners. A dinner highlight on Monday featured a



Oskar Bynke, co-owner of Hermann J. Wiemer Vineyard and co-chair of the event.

Riesling & Dinner Crawl, with Geneva eateries offering special sets of Rieslings and foods. Red Dove Tavern hosted the Michigan Wine Collaborative, Halsey's Restaurant featured the Finger Lakes

Wine Alliance, the Willamette Valley Wineries Association were at F.L.X. Fry Bird, Wines of Germany were sampled at Ichiro Restaurant and the Linden Social Club served Washington State Wines.

The parting dinner on Tuesday evening was held at Kindred Fare in Geneva, with its locavore menu and wine list.

Previously, Riesling producers had gathered in Geneva for the Riesling Challenge to judge Riesling wines in four categories: Dry, Semi-Dry, Sweet and Ice Wines. The Challenge also included a grand tasting and conference seminars at Hobart & William Smith Colleges.

In previous years, many Finger Lakes Riesling producers had traveled to Washington state for Riesling Rendezvous, another annual gathering to celebrate Riesling. With that

event postponed and returning in 2020, local industry leaders came together to produce the first FLXcursion. The event will take place every three years.

On a global scale, Riesling grapes only represent about 1.1% of grapes grown, a tiny fraction compared to all the other major varieties.

But here in the Finger Lakes, Riesling grapes and wines are only growing in popularity, garnering gold and double gold awards and gaining attention of wine critics and sommeliers. Recently, bloggers and restaurateurs are visiting the region and exploring more than the wineries, including the growing number of excellent restaurant and attractions.

"The sheer number of the great Riesling producers coming together here in Geneva shows what possible," mentioned Morten Hallgren, co-owner and winemaker of Ravines Wine Cellars.

Also part of the steering committee for the event, joining co-chairs Russell and Bynke, were Nova Cadamatre, MW, of Trestle Thirty One, Sam Filler, executive director of the NY Wine & Grape Foundation, Bill Jensen, owner and beverage director of Tail Up Goat, author Stuart Pigott and Dustin Wilson, MS, co-founder of Verve Wine.



Silver Thread co-owners Paul and Shannon Brock.



Heron Hill Winery managing partner Eric Frarey.



Morten Hallgren, co-owner and winemaker at Ravines Wine Cellars.

PHOTOS BY RANDY AGNESS

European Winegrowers in the Finger Lakes: “What Was Once Old is New Again”

By RICHARD LEAHY

The roots of fine (vinifera) winegrowing in the Finger Lakes come from two Europeans, the pioneering Dr. Konstantin Frank, a Ukrainian of German descent, and Charles Fournier, a French sparkling winemaker, who together demonstrated that cool climate vinifera grapes would grow along the lake-shores of the Finger Lakes in the 1950s.

Recently, the European influence has been renewed by a new generation of immigrants. These include the native French husband-wife team of Céline and Sebastien Leseurre at Domaine LeSeurre on Keuka Lake; Peter Weis of Weis Vineyards, originally from Germany; Johannes Reinhardt, also German-born and formerly winemaker at Anthony Road Vineyards and now owner/winemaker of Kemmeter Vineyards on west Seneca Lake; and Louis Barroul, a French native from the Gigondas region in the Rhone now making wine with Justin Boyette at Forge Cellars on southeast Seneca Lake.

Domaine LeSeurre East Keuka Lake

This young French couple who are passionate about making *terroir*-based wines in the Finger Lakes are both from winemaking families, Sebastien from the Champagne region, and Céline from the Pyrenees region. While they trained in France, he in viticulture and winemaking, she with degrees as a sommelier and in hospitality and tourism, they wanted to see the wider wine world. Sebastien worked for nine vintages in Champagne, earned a Master's degree in viticulture and enology, then apparently drank a whole lot of espresso and set off to visit 32 wine-producing countries in one year!

Sebastien worked one vintage in Saint-Émilion (Bordeaux), one in Languedoc-Roussillon (Maury), one in Marlborough (New Zealand) and one in Yarra Valley (Australia). He and Céline met in New Zealand in 2009 in the Clos Henri Vineyard, where they worked for

almost two years. They continued traveling the wine world together, and ended up in Australia for the 2011 vintage, handcrafting wine for DeBortoli wines.

They came to New York when Céline became the U.S. Brand Ambassador for M. Chapoutier, a well-known wine producer of the finest Rhône Valley



Photo by Richard Leahy

Céline and Sebastien Leseurre in the barrel room, where wines are aged including extensive lees stirring.

appellations. Sebastien worked at various wineries in the state. “Eventually my desire to learn brought me to the Finger Lakes where I found myself quickly connecting with the *terroirs* and community,” he says. “In September 2011, feeling rich from our worldwide experience, we moved to and fell in love with the beautiful Finger Lakes region,” says Céline. “Our first vintage together as Domaine LeSeurre was in 2012, and in October 2013 we opened our tasting room on the east side of Keuka Lake.”

Their tasting room has a fine view of Keuka Lake with Bluff Point just behind some trees. When Sebastien is asked why he decided to locate here instead of anywhere else, he just gestures towards the view and says “Look.”

“Old World” or “New World”

Like many European-trained winegrowers, Sebastien is energized by the freedom from AOC regulations that apply in most of the fine wine regions of Europe. There, if you don't plant approved grape varieties, with approved rootstocks and specified yield limits per

hectare, you could lose the right to put the local appellation on your label.

He is also energized by the newness of making vinifera wines in the Finger Lakes. “In France, we decided which varieties to plant where hundreds of years ago; Dr. Frank's winery opened less than 60 years ago. There is so much to discover and experiment with; we can do anything here,” he enthuses.

He “strongly believes Keuka Lake will be a good *terroir*” but he also has four different vineyard sources. He's looking forward to experimenting with grape varieties and rootstocks.

In discussing “Old World” and “New World” winemaking philosophies, he credits the “Old World” influences on his thinking from having grown up in a winemaking family, and the collective wisdom that was passed down over the generations.

Like the other European winemakers interviewed, he applies the Old

World idea of respecting the *terroir* where he and his grapes are located. “I'm not trying to make Alsatian or German Riesling here; I'm making Finger Lakes Riesling.”

Vineyard Soil Types

Dialing into *terroir* also includes searching for vineyard sites, and a European way of thinking about them is by the soil type, and how that expresses flavors and textures in the wine. In his three Rieslings, Sebastien blends shale soil vineyards with clay soil ones for complexity and style. In a typically French way, he also constantly describes some delicious food choices during a tasting, mentioning ingredients and seasonings, and pointing out how the lees, barrel aging and soil type all interplay on the palate.

Another typical “Old World” approach is to focus on tasting the grapes, the must, and the wine even as it ferments, on a weekly basis, and then to trust his instincts rather than use scientific measuring instruments (this should only be tried by experienced

winemakers.) Increasingly, although instrumental precision is a big part of “New World” winemaking, a lot of American winemakers are moving towards “trusting their palates” instead of just going by the numbers. “Who wants to taste a wine that tastes like numbers?” asks Sebastien.

Aside from his blending of vineyard sites as with cooking ingredients, three more distinctive winemaking techniques Sebastien uses are aging Riesling in French oak, lees stirring in barrel as much as once a week for some wines, and aging all his reds for two years in French oak. All these techniques are successful and contribute to a distinctive house style, with original and very elegant interpretations of vinifera grapes. “We work to make people happy,” says Sebastien of his family business with a smile. “Our wines create memories” with friends, families and fine meals. He and Céline intend to build up the winery to eventually pass it on as a legacy to their daughters Manon and Laurette.

Tasting Highlights

All the wines at Domaine LeSeurre are on a consistently high plane of quality; these highlights show you the diversity of their fine wines.

Dry Riesling 2016: *Nose:* tight, racy lime and mineral, then ripe apple. *Palate:* high acid but ripe, full-bodied, rich and powerful. Lees-stirring gives the wine some mid-palate weight and breadth; he does this for better synergy matching with food. Texture is fleshy but not flabby, with a fresh clean finish. A good food Riesling.

Riesling “Terroir d' Excellence 2017: Grapes all from one 1971-planted vineyard. *Nose:* bright smoky shale with a hint of brine; intriguing and *terroir*-driven. *Palate:* Wow; chewy but zesty lime/shale, smoke, round, flavors of green and yellow apple. Great finesse and integration, also fine match with food. The lees were stirred once per month. Can age but drinks well now.

Chardonnay Barrel 02 2015: *Nose:* mature spice/nutmeg, still rich pear/apple and cream. *Palate:* Wow; rich, huge volume, fresh finish. A very stylish Meursault-like wine from a single barrel. ****Pinot Noir 2016:** only made in superior vintages, 22 months in French oak, three-

See **European** next page ▶

▶ European

Continued from previous page

week skin contact. *Nose:* fresh bright red cherries. *Palate:* the same flavors, with firm bright acidity. A fine Finger Lakes interpretation.

Cabernet Franc Barrel Select 2015: 20 days skin contact, picked with an eye to ripe seeds, 22 months in oak. *Nose:* fragrant red and black cherries scented with baking spices. *Palate:* rich, round texture, solid cherry flavors, ripe tannins, very stylish and fine varietal style.

Late Harvest Riesling 2017: picked on Dec. 20. *Nose:* loads of passion fruit and grapefruit. *Palate:* Such finesse and integration; fruit-driven passion fruit and apricot melts on the tongue, outstanding fruit/acid balance. Will age but yummy now.

Weis Vineyards

Literally next door to Domaine LeSeurre is Weis Vineyards, founded by Peter Weis, a native of Zell in Germany's Mosel Valley. He makes a similar range of vinifera wines as does Domaine LeSeurre but also works with hybrids and blends. The recent scores of Mark Squires (*Wine Advocate*) give him consistently high ratings from 89 to 94 points.

When asked if his winemaking philosophy was "Old World," he said he interprets it as "working with nature. In general we are trying not to rush our wines and let them mature on the lees and the barrel aged wines giving them time, up to 24 months in barrel. It is important to me to get the grapes from sites with the stylistics we like to see. For example, our Riesling need to come from vineyards sites where there is a high stone content and are more slate oriented just like I am used to from the Mosel River."

Weis works with roughly 15-20 growers each season. When asked how his European training influences decisions like when to pick and if he sulfites, he answers that, like Sebastien, "We make the decision to pick based on taste profiles. This makes it difficult because there are so many sites and growers during harvest, but it is important to pick the grapes when they are at peak flavor for the determined style."

Regarding native/wild fermentations, he typically inoculates with cultured yeasts, but is also utilizing more and more wild yeast. "For example, our current Dry Rosé was partial wild ferment to add more mid-palate charac-

ter. Rosés can be too lean sometimes." However, unlike Sebastien, "We don't have much lees in our wines and tend to have a fresher more fruit-forward characteristic."

Weis has introduced a new line of wines, the black label "Winzer Select Rieslings" in the style of the German predicate wine levels ("winzer" means "winegrower" in German). "Now we have a Kabinett Auslese Ice Wine. This is our 2017 vintage and we just received 94 points for it from Robert Parker's *Wine Advocate*."

Like Sebastien, he makes stylish and full-flavored vinifera reds. On his style for reds, "I determine the fermentation and maceration of the grapes depending on the year and quality. In general I like to age red wines around two vintages in barrel so that they have more time to mature."

Speaking of his friendly collaboration with Sebastien and other colleagues, he explains "We can contribute to the knowledge in the Finger Lakes by working with Interns and employees and teaching them new techniques from our European winemaking background. But we are also exchanging information with local ["New World"] winemakers as well."

Forge Cellars in Hector has three partners: French winegrower Louis Barruol of Château de Saint Cosme in Gigondas, and American partners Richard Rainey and Justin Boyette. According to the winery's website, Louis's family has been located at their property in Gigondas in the Southern Rhone Valley of France since 1570. Louis grew up among the vines and took over the estate from his father in 1992, proceeding to improve quality and grow a vigneron-negotiant arm of the business.

Louis says, "As a person who is part of an old French wine family, I know what the weight of traditions means. It is great to improve an estate that has been built over the centuries by many different ancestors: it means being a little part of a very long adventure. Trying to develop a new estate in the Finger Lakes represents a completely different perspective, a different exercise in a different environment. But deep down, is it that different? Maybe not that different, as the feeling is the same, the wish of proper understanding is the same and



The entrance to Weiss Vineyards.



Photos by Richard Leahy

Peter Weis of Weiss Vineyards.

the final goal is the same: express in a wine the soul of a place. All that to say that I deeply enjoy being part of Forge Cellars with my friends Rick Rainey and Justin Boyette. It is a nice "human adventure," as well as an achievement at every step that we climb, simply because we began this project with almost nothing but clear and strong ideas."

Tasting Highlights

Dry Riesling 2018: *Nose:* a bit yeasty, some white peach, young. *Palate:* lively concentrated peach flavors, high acid, young but vibrant fruit, needs time but promising.

Unoaked Chardonnay 2018: *Nose:* nice clean fresh pear notes. *Palate:* lovely round, fresh pear, then vibrant clean acid on finish. Lees stirring used.

Winzer Select Riesling 2018 Kabinett: made from whole cluster pressed grapes. *Nose:* mostly closed, some white peach. *Palate:* juicy, great food/acid balance, ripe apple and peach, lively acid. Off-dry, stylish.

Winzer Select A 2018 Riesling: ("A" is for Auslese or selectively picked). *Nose:* elegant Middle Mosel floral/peach and apple notes. *Palate:* juicy, ripe peach/apricot, zesty and classic Mosel-style Auslese (9.5% alcohol, residual sugar 6.4%)

Unoaked Cabernet Franc 2016: Weiss says he could make an unoaked style in 2016 because the vintage was so good and the fruit so ripe. *Nose:* ripe gentle red and black fruits, with loads of baking spices. *Palate:* lovely Loire-style red and black fresh red cherry, nice crisp finish.

Cabernet Sauvignon 2016: *Nose:* fresh, clean black cassis *Palate:* Classy, fruit-driven, ripe tannins, lively finish.

Riesling Icewine 2017: A natural icewine from frozen on the vine grapes. *Nose:* crème brulee, apricot marmalade, nutmeg and peach. *Palate:* layered peach, apricot, crème brulee, weighty and juicy with a fresh finish, not coarse. Great balance and finesse. ■

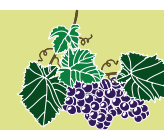
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Events Around the Wineries



ONGOING

Wednesdays, free live music at Ventosa Vineyards, 6-9pm. Buy-one-get-one happy hour from 5-6pm and Café Toscana is open until 9pm. Table reservations are highly recommended and taken the day of the event. Call 315.719.000. For full artist line-up & wine-pairings, visit ventosavineyards.com/events/

Thursdays through Sept. 26, Sunset Series live music at Zugibe Vineyards, 6-9pm, rain or shine. Free admission. zugibevineyards.com

Fridays through Sept. 27, Treleaven Garden Concert Series, 6-9pm. Free admission. treleaven-wines.com

Fridays, 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 upstairs in the Pavilion in warm weather or in the Small Barn in cold weather. 888.600.8067, americanavineyards.com

Saturdays, Taproom Game Night Happy Hour at Americana Vineyards, 6-8pm. Challenge your friends to a game of chess, jenga, cards, backgammon or Wii downstairs in the Taproom and corn-hole outside during warm weather. 1/2 price second pints, food service available. 888.600.8067, 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

Saturdays and Sundays, Sept.-Oct., Pumpkin Chuckin' at Varick Winery & Vineyard, 9:30am-6pm. Release your tensions by hurling pumpkins with a giant slingshot. Large groups require an appointment. Call 315.549.8787 or visit varickwinery.com.

Sundays, Sunday Brunch at Americana Vineyards, 10am-2pm. Visit the Crystal Lake Café for one of the best brunches in the Finger Lakes. All your brunch favorites and seasonal specials every Sunday. Outdoor seating available during warm weather. 888.600.8067, americanavineyards.com

Sundays through Sept. 29, Summer Sundays Concert Series, 4-7pm. Wind down your weekend with great food, wine and top local bands out in the Pavilion when the weather's nice, in the Small Barn when it's not. 888.600.8067, americanavineyards.com

Sundays through Sept. 29, Café Terrace Music Series at Heron Hill Winery, 12:30-4:30pm. heronhill.com

Sundays through Oct. 27, Tunes in the Tent at Heron Hill Winery, 12:30-4:30pm. Enjoy popular local bands, wine, beer and food by the Blue Heron Café. heronhill.com

Sundays through Dec. 29, Sunday Afternoon Concert Series, 4-6pm. Wind down your weekend with great food, wine and top local bands out in the Pavilion when the weather's nice, in the Small Barn when it's not. 888.600.8067, americanavineyards.com

Sundays, live music at Red Newt Cellars. Take in the outdoor deck during the warmer months or cozy up to the fire and enjoy during the colder months. Check out the full music schedule at rednewt.com.

Select days, "Sip &" Series at Casa Larga. Create your own painting, jewelry, sushi, terrarium or learn how to pickle at the winery with the help of expert instructors. \$35 includes materials and first glass of wine or beer. \$42 for sushi classes. 585.223.4210, casalarga.com

SEPTEMBER

Sun., Sept. 1, Music & Mimosas at Hosmer Winery, 1-4pm. Live music from Donna Colton, locally baked goods & fresh mimosas. Free admission. hosmerwinery.com

Sun., Sept. 1, Tunes on the Terrace live music series at Thirsty Owl Wine Co. feat. Rachel Beverly, 12-4pm. Visit the calendar of events at thirstyowl.com.

Fri., Sept. 6, Food and Wine Experience at Fox Run Vineyards, 11:30am. Tour the vineyard and winemaking facilities and enjoy a light lunch and custom wine flight with owners Scott or Ruth Osborne in the historic barrel room. Tickets are \$45, reserve your spot online at foxrunvineyards.com.

Sat., Sept. 7, Good Earth Day at Silver Thread Vineyard, 12-5pm. Tour the vineyard with one of

the winemakers and taste different grape varieties just before they are harvested. Taste and purchase from local food artisans at a mini farmer's market, and enjoy exclusive wine tastings and sales in the tasting room. All tour and tasting fees collected will be donated to Food for All: the Lodi Community Food Pantry. Celebrate the impending harvest and the glory of the Finger Lakes region. silverthreadwine.com

Sat., Sept. 7, Some Like it Hot at Hosmer Winery, 1-5pm. Live music from Flying Boxcar, food from Lake Country Food truck. Free admission. hosmerwinery.com

Sat., Sept. 7, Tunes on the Terrace live music series at Thirsty Owl Wine Co. feat. Gary Reynolds, 1-5pm. Visit the calendar of events at thirstyowl.com.

Sat., Sept. 7, Live Music at Buttonwood Grove feat. Phil Dumond, 1:30-4:30pm. buttonwoodgrove.com

Sun., Sept. 8, Music & Mimosas at Hosmer Winery, 1-4pm. Live music from Rachel Beverly, locally baked goods & fresh mimosas. Free admission. hosmerwinery.com

Fri., Sept. 13, Food and Wine Experience at Fox Run Vineyards, 11:30am. Tour the vineyard and winemaking facilities and enjoy a light lunch and custom wine flight with owners Scott or Ruth Osborne in the historic barrel room. Tickets are \$45, reserve your spot online at foxrunvineyards.com.

Fri., Sept. 13, Winemakers' Dinner at Red Newt Cellars. Join the winemaking team and taste through some great wines paired with four courses created by chef Jeremy Personius, and gain insight behind wine and vintage. Tickets available at rednewt.com

Sat., Sept. 14, Tunes on the Terrace live music series at Thirsty Owl Wine Co. feat. Ken Campbell, 1-5pm. Visit the calendar of events at thirstyowl.com.

Sat., Sept. 14, Live Music at Buttonwood Grove feat. The Lisa Lee Duo, 1:30-4:30pm. Featured food truck: Martin's Smokehouse BBQ. buttonwoodgrove.com

Sat., Sept. 14, Americana Countryfest at Americana Vineyards, 1:30-9:30pm. Experience Americana's first-ever country music festival with four top regional country bands, headlined by Tailor-Made. Food trucks, contests & cornhole tournament. Tickets \$15 in advance, \$20 at gate. 888.600.8067, americanavineyards.com

Sat., Sept. 14, Ingle Vineyard Harvest Celebration at Heron Hill Tasting Room on Canandaigua Lake, 1-5pm. Wine, beer, music by the Craig Snyder Trio, local vendors and freshly made wood-fired pizza. No cover charge. heronhill.com

Sun., Sept. 15, Casa Larga Purple Foot Festival, 11am-5pm. Stomp grapes, taste wine, and so much more at the annual family-friendly harvest celebration with live music and food. Tickets available online and are \$17.50/per person from Aug. 1-Sept.14, and \$20 at the door. 585.223.4210, casalarga.com

Sun., Sept. 15, Music & Mimosas at Hosmer Winery, 1-4pm. Live music from Michael Lucey, locally baked goods & fresh mimosas. Free admission. hosmerwinery.com

Fri., Sept. 20, Food and Wine Experience at Fox Run Vineyards, 11:30am. Tour the vineyard and winemaking facilities and enjoy a light lunch and custom wine flight with owners Scott or Ruth Osborne in the historic barrel room. Tickets are \$45, reserve your spot online at foxrunvineyards.com.

Sat., Sept. 21, Live Music at Buttonwood Grove feat. The Ende Brothers, 1:30-4:30pm. buttonwoodgrove.com

Sat., Sept. 21, Sweet Corn and Fall Festival at Treleaven, 3-9pm. Live music by: The Diana Jacobs Band, 3-5:30pm; The Destination 6-9pm. The afternoon event features a special menu by Simply Cookie's Kitchen and sweet corn from Turek Farms (Cayuga Produce). Games, drinks, slushies, craft brews and wines available for purchase. Bring the family out for a fun fall day. treleaven-wines.com

Sun., Sept. 22, Music & Mimosas at Hosmer Winery, 1-4pm. Live music from Fresh Vintage Duo, locally baked goods & fresh mimosas. Free admission. hosmerwinery.com

Fri., Sept. 27, Tasting Blocks Dinner at Fox Run Vineyards, 6:30pm. Join winemaker Peter Bell and chef Brud Holland as they guide you through the building blocks of food and wine pairings. Each of the four courses will build upon the principles chefs and winemakers use when collaborating on

Continued on page 14 ►

Highlighted Events

To list events in the Winter issue of Finger Lakes Wine Gazette, please send listings to News and Events Editor Erin McMurrough at winegazette@gmail.com by Oct. 15. Events should be ongoing or Dec. 15–March 30.

Good Earth Day at Silver Thread Vineyard

Sat., Sept. 7, 12-5pm

Tour the vineyard with one of the winemakers and taste different grape varieties before they are harvested. The afternoon also features a mini farmer's market and exclusive wine tastings and sales. All tour and tasting fees will be donated to Food for All: the Lodi Community Food Pantry. silverthreadwine.com



Americana Countryfest at Americana Vineyards

Sat., Sept. 14, 1:30-9:30pm

Experience Americana's first-ever country music festival with four top regional country bands, headlined by Tailor-Made. Food trucks, contests and cornhole tournament. Tickets \$15 in advance, \$20 at gate. 888.600.8067, americanavineyards.com

Sweet Corn and Fall Festival at Treleaven

Sat., Sept. 21, 3-9pm

Enjoy a special menu by Simply Cookie's Kitchen and sweet corn from Turek Farms (Cayuga Produce). Live music includes The Diana Jacobs Band from 3-5:30pm and The Destination from 6-9pm. Games, slushies, craft brews, and wines available for purchase. treleavenwines.com



HarFest at The Ginny Lee Cafe at Wagner Vineyards

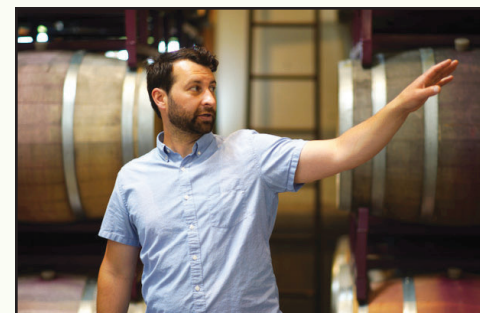
Fri., Oct. 25, 8-12pm

Wagner's Annual HarFest Bash is for guests 21+ to celebrate the harvest season. Costumes and dancing are encouraged. Washburn Entertainment will DJ and Wagner Vineyards wines and Wagner Valley Brewing Co. brews will be available for purchase. The Ginny Lee Cafe will offer a special menu. \$10 cover per person. wagnervineyards.com

Winemakers Dinner at Lamoreaux Landing

Sat., Nov. 2

Enjoy an evening celebrating the culmination of the 2019 harvest, featuring a multi-course dinner with current and library wine pairings. This is a ticketed event and sells out quickly. Visit lamoreauxwine.com for more event information.



Lamoreaux winemaker Aaron Roisen

▶ Events Continued from page 12

food and wine pairing. The cost is \$75 per person (+ tax and gratuity). foxrunvineyards.com

Fri., Sept. 27, Vino Comic at Buttonwood Grove Winery, 7pm. buttonwoodgrove.com

Sat., Sept. 28, Live Music at Buttonwood Grove Winery feat. The Diana Leigh Trio, 1:30-4:30pm. buttonwoodgrove.com

Sat., Sept. 28, Vino Comic at Buttonwood Grove Winery, 7pm. buttonwoodgrove.com

Sun., Sept. 29, Zugtoberfest at Zugibe Vineyards, 11am-5pm. zugibevineyards.com

Sun., Sept. 29, Music & Mimosas at Hosmer Winery, 1-4pm. Live music from Inner Crazy Duo, locally baked goods & fresh mimosas. Free admission. hosmerwinery.com

OCTOBER

Fri., Oct. 4, Food and Wine Experience at Fox Run Vineyards, 11:30am. Tour the vineyard and winemaking facilities and enjoy a light lunch and custom wine flight with owners Scott or Ruth Osborne in the historic barrel room. Tickets are \$45, reserve your spot online at foxrunvineyards.com.

Sat., Oct. 5, Family Harvest Festival at Buttonwood Grove Winery, 11-4pm. buttonwoodgrove.com

Sat.-Sun., Oct. 5-6, Harvest Festival at Treleaven, 12-5pm. Live music schedule: Sat., Oct. 5, City Limits, 1-4pm; Sun., Oct. 6, Cruise Control, 1-4pm. treleavenwines.com

Sun., Oct. 6, Music & Mimosas at Hosmer Winery, 1-4pm. Live music from Flying Boxcar Acoustic Duo, locally baked goods & fresh mimosas. Free admission. hosmerwinery.com

Fri., Oct. 11, Food and Wine Experience at Fox Run Vineyards, 11:30am. Tour the vineyard and winemaking facilities and enjoy a light lunch and custom wine flight with owners Scott or Ruth Osborne in the historic barrel room. Tickets are \$45, reserve your spot online at foxrunvineyards.com.



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Fri., Oct. 11, Winemakers' Dinner at Red Newt Cellars. Join the winemaking team and taste through some great wines paired with four courses created by chef Jeremy Personius, and gain insight behind wine and vintage. Tickets available at rednewt.com

Sat., Oct. 12, Columbus Day Celebration at Hosmer Winery, 1-5pm. Live music from The Way and food from Pizza Posto Food Truck. Free admission. hosmerwinery.com

Sun., Oct. 13, Music & Mimosas at Hosmer Winery, 1-4pm. Live music from Michael Lucey, locally baked goods & fresh mimosas. Free admission. hosmerwinery.com

Fri., Oct. 18, Food and Wine Experience at Fox Run Vineyards, 11:30am. Tour the vineyard and winemaking facilities and enjoy a light lunch and custom wine flight with owners Scott or Ruth Osborne in the historic barrel room. Tickets are \$45, reserve your spot online at foxrunvineyards.com.

Fri., Oct. 25, HarFest at The Ginny Lee Cafe at Wagner Vineyards, 8-12pm. Wagner's Annual HarFest Bash is the best way to ring in the fall and celebrate the harvest season. This event will be for 21+ guests and Washburn Entertainment will DJ. Costumes and dancing are not only welcome but encouraged. Wagner Vineyards wines and Wagner Valley Brewing Co. brews will be available for purchase and the cafe will have a special menu. \$10 cover per person. wagnervineyards.com

Fri., Oct. 25, Tasting Blocks Dinner at Fox Run Vineyards, 6:30pm. Join winemaker Peter Bell and chef Brud Holland as they guide you through the building blocks of food and wine pairings. Each of the four courses will build upon the principles chefs and winemakers use when collaborating on food and wine pairing. The cost is \$75 per person (+ tax and gratuity).

Sat., Oct. 26, Hallo-wine Spooktacular at Americana Vineyards, 8pm-midnight. Join us for our annual costume party complete with great wines, foods, music and fun! DJ all night, costume contest at 10:30pm. 21+, \$15 general admission, \$10 industry & Pat's Club members. 888.600.8067, americanavineyards.com

NOVEMBER

Sat., Nov. 2, Winemakers' Dinner at Lamoreaux Landing. Enjoy an evening celebrating the culmination of the 2019 harvest, featuring a multi-course dinner with current and library wine pairings. This is a ticketed event and sells out quickly. Visit lamoreauxwine.com for more event information.

Sat., Nov. 2, Bon Vivant at Hosmer Winery, 1-5pm. Live music from Donna Colton. Celebrate the good life and end of harvest with Hosmer. hosmerwinery.com

Sun., Nov. 3, Meritage Festival at Casa Larga. Save the date for a day of Meritage! Sip, sample and enjoy Meritage from multiple wineries. More details to come on casalarga.com or call 585.223.4210.

Fri., Nov. 8, Winemakers' Dinner at Red Newt Cellars. Join the winemaking team and taste through some great wines paired with four courses created by chef Jeremy Personius, and gain insight behind wine and vintage. Tickets available at rednewt.com

Fri., Nov. 29, Noir Friday at Silver Thread Vineyard, 12-5pm. Celebrate red wines as you sample library selections of Pinot Noir and Blackbird red wine. Kick off your holiday shopping with Black Friday sales, or enjoy the company of friends and family as you sip a glass of wine in front of the roaring outdoor fire. silverthreadwine.com

Fri.-Sat., Nov. 29-30, Holiday Craft Marketplace at Casa Larga, 10am-5pm. Shop and support local vendors at the Holiday Craft Marketplace. Browse vendors with crafts, clothes, candles and more for the perfect gift. Enjoy wine tastings, special drinks, complimentary tours and more. Free. 585.223.4210, casalarga.com

Fri.-Sun., Nov. 29- Dec 1, Complimentary Thanksgiving Weekend Family Tours at Casa Larga. Bring out-of-town guests to visit the vineyard and winery and see Casa Larga's winemaking process. Free tours at 11am, 1pm and 3pm with paid tastings. 585.223.4210, casalarga.com

DECEMBER

Thurs.-Mon., Dec. 26-30, Holiday Tours at Casa Larga. A long-standing holiday tradition at Casa Larga Vineyards - complimentary tours of the winery over holiday weekends, offered at 11am, 1pm and 3pm with paid tastings. Bring out-of-town guests for a tour of Rochester's winery. 585.223.4210, casalarga.com

Tues., Dec. 31, New Year's Eve Party at Americana Vineyards, 4-8pm. Start your New Year's Eve off at Americana -- with a dinner buffet, drinks, dancing & door prizes! No assigned seating, just mix 'n mingle through the café, winery & taproom. DJ spinning dance tunes upstairs in the loft. \$30 in advance, \$35 at the door, includes first glass of wine or beer (sparkling grape juice for guests under 21). 888.600.8067, americanavineyards.com

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. NEW in 2019! Now available 2 and 3 bedroom units with 2 baths.

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

Continued on page 17 ►

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Inns

Continued from page 15

Vineyard Villas, 3708 Mathews Rd. Burdett, NY 14818 Vineyardvillas.com 607-882-2345

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

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. Visit: www.belhurst.com. ■



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FOOD & WINE IN THE FINGER LAKES

Village Tavern Restaurant & Inn

World-Class Food and Wine in a Relaxed and Warm Atmosphere

By RICHARD LEAHY

You might wonder where you can find cozy, affordable lodging combined with a European-style bistro and warm hospitality with proximity to one of the Finger Lakes, that would make a fine base from which you could visit local wineries, boat or sail on the lake or relax in a quiet town. For exploring Keuka Lake and even reaching the wineries on west Seneca Lake, you couldn't do better for these attributes than the Village Tavern Restaurant and Inn on the village square in Hammondsport, on the south end of Keuka Lake.

On a Friday evening in July you might find a mostly-full dining room with other patrons enjoying craft beer or local wine at the bar. Friday and Saturday nights, you'll be greeted in a very warm welcoming style by Alonzo, a Buffalo native, while bright, cheerful live piano music plays. You'll likely see smiling Suzanne Geisz, owner of the establishment with her father Paul Geisz.

The Geisz family has owned the Village Inn and Tavern since 1983. In addition to the four climate-controlled rooms at the Inn, the Geiszs also manage lodging in several locations in downtown Hammondsport including the Finger Lakes Champagne House with individual climate-controlled suites with gas fireplaces, which gives visitors a nice atmosphere; they manage 12 rooms total.

Chef Ken Pratt prepares a menu that bats far higher than the standard



Suzanne and Paul Geisz, owners of The Village Tavern.

PHOTOS BY RICHARD LEAHY

rural upstate fare. For example, they serve a large selection of fresh fish and shellfish like fresh mussels, clams and oysters. Specialties include seared ahi tuna and oysters Rockefeller. The Tavern also serves a wide selection of steaks, prime rib, chicken, pasta, vegetarian dishes and salads. Fans of European bistro fare will be happy to find escargot and brie en croute, while meat fans will be pleased that deconstructed beef Wellington, osso bucco and grilled Delmonico are featured.

Sitting at a sidewalk table recently, Paul Geisz mentioned that the Tavern had just gotten the *Wine Spectator* restaurant wine list Award of Excellence again, for "at least 25 years now." Paul is a real people-person; inside of five minutes he greeted and was greeted by half a dozen regular customers.

He retired from the Philadelphia police force where he was a lieutenant for 18 years. Paul met Pope John Paul II; he was the one who greeted his Holiness when he landed in Philadelphia in 1979, and was also the one who walked the Pope into the Cardinal of Philadelphia area's residence.

"I didn't want to do the same thing my whole life," Paul says of his decision to buy the tavern. He had no previous experience with the restaurant business. "It was extremely difficult," everything was a challenge. He went from a nice office to cleaning the toilets, mopping the floor, running the front of the house and the bar. It took five years to get ahead of the curve. They got the review for "best fish fry in the Southern Tier" in 1989. In the beginning years business was busy until Gold Seal and Great Western/Taylor closed in the mid-1980s.

The Village Tavern is not only noted for their fine wine list but for consistent support for the Finger Lakes wineries. Paul says that in the beginning they didn't know anyone in the local wine business. Hickory Hill, the cured meats processor, told Paul that if he featured a wine tasting at the Tavern, they'd bring 30 people for lunch, and he did, with Dr. Frank's wine. He asked the guests if they wanted to buy a great Chardonnay. They said yes, and within weeks he was selling 10 cases a week.

The word got out and different wineries started requesting that he'd sell the wines by the glass. Being a marketing man, he wanted the wineries to tell their customers where to go to buy the wines in a local restaurant. Being concerned about wine quality, he inquired how to preserve wine and was ahead of the trend when he installed a preservation system. If he liked the winemakers, he'd invite them to taste wines on his porch and if he really liked them, he'd buy a large amount (52 cases). He would then lay the wines down in

temperature-controlled cellars where the maximum temperature was 52° F all year.

It took five years to build a Finger Lakes wine library. When he bought wines, he always thought to lay some down. "Local winemakers could come here to taste older vintages of their wines." Paul says the Village Tavern has the largest selection of Finger Lakes wine in the world. As with fine European restaurant wine lists, theirs is dominated by local wineries (270) with just a few by the glass that are not local.

The lodging part of the business started in the late 1980s when Paul learned of the local demand for rooms. He started with one room, went to two, three and four, then eventually he bought some houses and renovated them until he reached the current 12 rooms or suites in Hammondsport. Suzanne is now doing marketing and social media for the Tavern and lodging, and says bookings have been strong lately.

The Village Tavern Restaurant and Inn and its lodgings are open from the end of April to mid-December. Open seven days a week from late April to mid-December.

The Village Tavern
30 Mechanic St.
Hammondsport, NY 14840
607.569.2528 villagetaaverninn.com

Welcome to the largest inventory of Finger Lakes Wines in the world.

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Bin	Chardonnay	
318	Chardonnay 2015, Set the Farm Winery	\$45
	Gold Medal: 2016 Women's International Wine Competition Sonoma	
	Silver Medal: 2017 New York Wine & Food Competition	
	Incredible blend of Hungarian oak and stainless fermentation results in flavors of crisp apple, white fruit and brioche. Not overwhelming oak.	
415	Chardonnay 2014, Chateau Lafayette Reneau Winery	\$45
	Creamy oak and vanilla that you crave balanced by soft fruits.	
406	Chardonnay 2005, Chateau Lafayette Reneau Winery	\$50
	Barrel fermented, soft and creamy with a classic finish.	
311	Chardonnay Proprietor's Reserve 2000, Chateau Lafayette Reneau Winery	\$55
	Double Gold Medal: 2002 New York State Fair Wine Competition	
	Yellow to light gold in the glass. The bouquet is of minerals, flowers and green apples. It has a gentle yet balanced pineapple and green apple mouth and finishes big with spice and light oak. Only a handful of bottles left in the world.	
109	Chardonnay 2016, Dr. Konstantin Frank Vinifera Wine Cellars	\$45
	Well integrated oak is enhanced by a creamy mouth feel.	
305	Chardonnay 2014, Dr. Konstantin Frank Vinifera Wine Cellars	\$50
	This Chardonnay shines with fruit dominated characters of fresh pineapple, dried apricot and honeysuckle notes with undertones of mineral.	
309L	Chardonnay 1997, Dr. Konstantin Frank Vinifera Wine Cellars	\$60
	The result of a classic French Burgundy barrel fermentation, this wine offers a marriage of fruit and oak, while the refining acidity provides great balance. You find a lively aroma with pear and tropical fruits (pineapple and mango) followed by a long finish. Extremely limited.	
	Chardonnay 2017, Fox Run Vineyards	\$40
	This wine offers aromas of pears, apple, and spice.	

The wine list at the Tavern boasts the most Finger Lakes wines of any restaurant.

To advertise in the

FINGER LAKES WINE GAZETTE

please contact Denice Karamardian at
607-227-3830 or denice@twcny.rr.com

Dr. Frank Winery Featured at Richmond, VA, Wine Dinner

By JACK BERNINGER
and DENNIS SUGUMELE

Score another rousing success for Finger Lakes wines. Specifically, two thumbs up for the wines of Dr. Konstantin Frank Winery.

Meaghan Frank, fourth generation at Dr. Konstantin Frank Winery, journeyed south to feature her family's wines at a June gathering of the Richmond, VA, Wine Society (RWS) in Chesterfield, a group of more than 300 wine lovers largely from central Virginia.

The event marked the second time in the 42-year history of the RWS that wines from the Finger Lakes were the focal point (last year's dinner featured the wines of Ravines Wine Cellars), and to say that Dr. Frank Winery represented the area well is an understatement.

There were nothing but positive comments by those attending, RWS president Jack Berninger said. "Meaghan Frank and her family certainly produce wines that stack up with the best of New York (Dr. Frank Winery was named Best of New York State in 2018) and can hold their own anywhere."

Sixty members and guests of the RWS were treated to a five-course meal at Celebrations at the Reservoir that featured Dr. Frank's 2014 Brut Rosé Sparkling Wine, 2017 Rkatsiteli, 2017 Eugenia Dry Riesling, 2016 Saperavi and 2018 Dry Rosé of Pinot Noir.

Many of those attending had only limited exposure to Finger Lakes wines and had the perception of them generally being sweet. By the end of the meal those perceptions had once

again been proven very wrong.

Organized by Dennis and Marcia Sugumele, members of the RWS Board of Directors and longtime former residents of the Rochester area before moving to Virginia in 2008, the intent of the dinner was to expose wine lovers in the Richmond area to the best the Finger Lakes has to offer.

After opening remarks by RWS president Jack Berninger and vice president Dennis Sugumele, Meaghan Frank gave an excellent overview of the Dr. Frank Winery, with specific emphasis on the trail blazing efforts of her great grandfather, Dr. Konstantin Frank, to introduce vinifera grape varieties in New York state and throughout the east coast of the U.S. in the 1950s. Then before each food course, Meaghan described the wine being served along with details of how and why it was made in that particular style.

Besides great wine and wonderful food, prepared by executive chef Chris Salyer of Celebrations, each guest received a copy of the Finger Lakes wineries map (courtesy of Randy Free-

man), copies of the *Finger Lakes Wine Gazette* (graciously provided by the staff of the *Gazette*) and copies of the Finger Lakes Tourism Guide (courtesy of the FL Tourism Alliance). And, as added fun, at the end of the dinner Meaghan conducted a wine trivia contest, providing Dr. Frank items to those answering the questions correctly.

From all comments received after the dinner, it was a resounding success and sparked interest by many to plan a trip to the area. Said one new RWS member, who joined specifically to attend this event, "it is so meaningful to have the winemaker present to describe the wines we were drinking, and they were all so delicious too!"

Based upon the very favorable feedback, it is the intent of the Sugumeles, who still frequent the wineries of the lakes, to organize another wine dinner in 2020 featuring a yet to be determined Finger Lakes winemaker and winery, and to continue to do so annually.

For information on the Richmond Wine Society: www.richmondwinesociety.com

North Meets South

After curating her family's wines at the Richmond Wine Society dinner, Meaghan Frank of Dr. Konstantin Frank Winery accompanied Dennis and Marcia Sugumele on a visit to several Virginia wineries. The first was Horton Vineyards, Gordonsville, VA. There Meaghan Frank, great granddaughter of Dr. Konstantin Frank, met with Shannon Horton and Caitlin Horton, daughter and granddaughter respectively of Virginia trailblazing winery owner, Dennis Horton. Dennis Horton, who passed away in June, 2018, started growing grapes in 1982 and then opened his winery in 1989.

Horton was known, much like Dr. Frank in the Finger Lakes, for experimenting with the planting of a number of grape varieties not previously grown in Virginia. One of the common varieties to both wineries is the Rkatsiteli grape, one of the oldest grape varieties in the world. First planted by Konstantin Frank in 1962, cuttings from his vineyard were subsequently planted by Dennis Horton, and now both wineries produce an outstanding Rkat. In fact if you visit the Horton Winery you will see the Dr. Frank Rkat vines directly in front of the Horton tasting room.

After tasting many of the Horton produced wines, Shannon and Meaghan posed in the Rkat vineyard, each with a



Photo by Dennis Sugumele

Meaghan Frank, left, and Shannon Horton in the Rkatsiteli Vineyard at Horton Vineyards.

bottle of their own wine. Said Dennis Sugumele "it was gratifying to see the meeting of these amazing women of the New York and Virginia wine worlds, who are carrying on the legacy of their family's wineries, standing in a vineyard that closely links both wineries. Truly it was a meeting of the north and the south!"

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Pouring for Brotherhood Winery were Greg Posder, left, and Dave Conklin.



Damiani Wine Cellars co-owner Glenn Allen pours samples at the festival with April Emerson, left.



Niagara Craft Spirits was one of several distilleries at the Festival. Norma and Brad Snyder described their first year as a good one.

2019 Finger Lakes Wine Festival

With abundant crowds, attentive wine tasters, glorious sunny weather—festival goers were treated to another great weekend of wine tastings, food samples, crafts, music and dance, cooking demonstrations, seminars, seeing old friends and new—and so much more over the three-day event. The Finger Lakes Wine Festival celebrated its 26th year, with recent years at Watkins Glen International. This year featured over 90 wineries, plus artisan food vendors, makers of specialty crafts, cideries, distilleries and more. Pace car rides around the racetrack always give everyone a thrill.

PHOTOS BY MARTHA GIOUMOUSIS



Diane Knox represents Americana Vineyards at festivals and for tastings.



Newcomers to the festival, Keuka Craft Cider's owner Jon Carpenter presented four ciders: Modern Dry Cider, Barrel Aged Dry Cider, Northern Spy (full of crisp, tart varietal flavors and deep aromas) and Medium Sweet Cider with its 3% R.S. for easy appeal and everyday drinking.



Co-owner of Swedish Hill, Goosewatch and Penguin Bay, Dave Peterson still manages to be present, pouring wines and smiling with tasters.



Chateau Lafayette Reneau's representatives Josh and Dove Bart were wearing their most festive wear as they presented the wines.



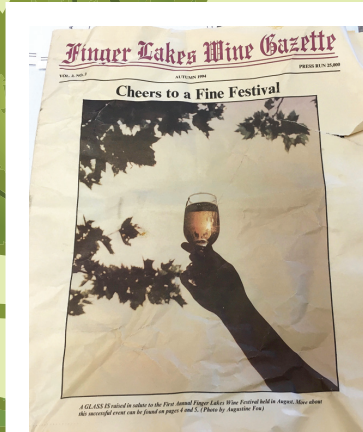
From Eagle Crest and O-Neh-Da Vineyards, co-owner Lisa Woodhams, center, is flanked by Chrissy Dickey, left, and Emily Shepard, right.



The gang representing Inspire Moore Vineyards over the weekend included, from left, Sam Eaton, Nick Fagnoli, Sarah Fagnoli and Meredith D'Amico. Tragically, the winery lost its founder and winemaker Tim Moore just recently. See story on page 2. In honor of Moore, the winery produced a limited collaborative wine called Resilience, a dry blend of Pinot Gris, Vidal Blanc, Muscat and Traminette. Moore's son Nate will carry on the legacy at the winery.



Leah Woods was one of only a couple of non-Wagner Family members representing the Wagner Vineyards.



A festival-goer brought in a treasure to the festival office: This vintage copy of a very early Finger Lakes Wine Gazette—celebrating the first Finger Lakes Wine Festival in 1994.



Lucas Vineyards made a big splash in the Corkyard, with winemaker Jeff Houck, left. Nearby, Hazlitt 1852 Vineyards' dry side was represented by Craig Flint, left, and Braeden Fitch, with wines such as Dry Riesling, Cabernet Sauvignon, Pinot Gris and Sauvignon Blanc. The wild and wet side of Hazlitt was also well represented across the courtyard with Red Cat, White Cat, Red Cat Dark and others.



At Keuka Spring Vineyards, family member Mark Wiltburger presented wine along with Ane Powers, left. Wines being poured included 2017 Lemberger with ripe tannins in the finish and 2017 Epic Reserve, richly aromatic, dark and earthy flavors—both excellent.



The Finger Lakes Wine Festival office crew takes care of business in the Festival office. In the back, from left, Deborah Yeager, Marianne Marts, Ramona Cunningham, Sean Corcoran and Amanda Goltry. The front row is, from left, Chuck Difasi, Jessica Cramer, Kristine Sacco and Angela Mattison.



Miles Wine Cellars' co-owner Suzy Hayes presented the winery's offerings.



Alexandra Bond is winemaker at Hector Wine Company alongside co-owner and founder Justin Boyette.



Pleasant Valley Wine Company wines were poured by Mackenzie Hilsdorf.



David Countryman was ready with a smile at Coyote Moon Vineyards.



Steven Fulkerson, general manager at his family's Fulkerson Winery, is 7th generation of Fulkersons on the family farm.

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.

Belhurst Castle (Seneca Lake)

Belhurst Castle invokes the grandeur 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 Tues.-Fri. from 6-8pm.
4069 Route 14, Geneva
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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

Continued on next page ▶



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RavinesWine.com    RavinesWine



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Dining

Continued from previous page

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.

Closed Tuesdays, open Mon., Wed., 4-9pm, Thurs.-Sun., 12-9pm. Check for more limited winter hours.

9564 Route 414, Lodi 607.582.7555
www.danosonseneca.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.

The Café is open daily, April-December, 11am-5pm, serving lunch, picnics and snacks.

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 Café is open daily 11am-4pm in the summer and is closed in the winter.

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.

Ravines Wine Cellars has a new elevated tasting, tour and food experience called "The Tasting Table" which will run at least through Columbus Day this fall, and possibly extend through the winter. The Tasting Table is offered three times every weekend at the Geneva location, and three to four times a month at the Keuka location.. Ravines also offers The Ravinous Table, an elaborate tasting experience for small groups as well as Seasonal Tastes, small plates with wine tasting, available every day. Call or check the website for dates and details.

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– check website or call for current hours –

Dano Hutnik and Karen Gilman, Proprietors

Dining

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400 Barracks Rd., 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 Atvelli 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, limited menu 3-5pm, live music Sunday afternoons.

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

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.

Breakfast daily, 8-10am, lunch daily, 11am-4pm, dinner daily 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

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.

Continued on next page ►

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Dining

Continued from previous page

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.

Open daily in the summer, 11am-5pm with extended hours on Wednesday to 9pm with live music. Select Fridays Tuscany on the Terrace 11am-9pm. Call or check the website for winter hours.

3440 Route 96A, Geneva 315.719.0000
www.ventosavineyards.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.

Summer hours until Sept. 2, Thurs.-Mon., 11:30am to 4:30pm, Sunday brunch starts at 10am until Sept. 29. Happy hour Wednesdays through August, 5-7pm, Café Terrace Music Series, Sundays through September, 12:30-4:30pm, Tunes in the Tent, Sundays in October, 12:30-4:30pm.

**9301 County Rte. 76,
Hammondsport 800.441.4241 ext. 21**
www.heronhill.com

Café at Hunt Country (Keuka Lake)

Chef Kasey Angelo has returned to serve up tasty fare made from ingredi-

ents 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 Café 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 flatbread 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.

Summer hours, Thurs.-Mon. 11:30am-4pm, plus brunch on Sundays. Fall hours start Sept. 6, Fri.-Sun., 11:30am - 4pm. The Café closes after Columbus Day, Mon., Oct. 14. The Café is closed Sat.-Sun. Sept. 14-15 for Keuka

Lake Event. Special menu on Sat.-Sun., Oct 5-6, for 30th Annual Hunt Country Vineyards Harvest Festival.

4021 Italy Hill Road, Branchport
800.946.3289, www.huntwines.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.

Lunch is available from April-December (hours, days and times will vary) with dinner until 7pm through August.

6799 Elm Beach Road, Ovid
866.869.5805, www.thirstyowl.com

Chef Rodriguez Takes Over as New Owner of Graft in Watkins Glen

After an outstanding 12-year run as executive chef of Veraisons at Glenora Winery, Orlando Rodriguez and his wife Natacia have purchased Graft wine + cider bar with the intention to continue to bring locally-focused cuisine and drink to Franklin Street in Watkins Glen.

At Veraisons, Orlando always created connections with farmers for his menus and the cuisine is not only seasonal, but innovative, beautiful, daring and delicious.

Orlando's philosophy of focusing on local is the basis of what Graft was designed for; to give back to the community with local food and drink. He's excited to bring his own unique style to Graft including dishes influenced by his Latin background.

Having his own restaurant with Natacia and their four kids was part of the family plan—and while the timing may have been sooner than intended, the opportunity to take over the successful, existing kitchen and bar presented itself in an unlikely manner. Last February at one of Veraisons' popular Pasta Nights, Graft owner Ted Marks whispered to the chef, "I'm going to sell Graft and you're the first person on my list to take it over."

With excitement for all involved, Graft will continue as a gathering place, a local hub for eating good food and drink. Orlando has great ideas for change and growth in the Graft space; more details will be revealed upon the completion of the sale.

In respect to Glenora Wine Cellars and their constant support, Orlando is planning to re-open Graft in early Fall.

Part-owner Katie Marks said about the change, "If I were to choose one person to take over what Christina [McKeough] and I have created here, I would choose Orlando. Not only for his commitment to local, but because I have loved the innovation and elegance he brought to Glenora—he once made a chocolate mousse that was so good it brought tears to my eyes. I know he'll shine in this space and this space will shine because of him." ■



Photo by Katie Marks
Executive chef and new owner of Graft Orlando Rodriguez.

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Around the Wineries

Winery owners, managers and winemakers: please send your news and photos to editor Erin McMurrough at winegazette@gmail.com by Oct. 15 for the Harvest/Winter issue of the *Finger Lakes Wine Gazette*.

Anthony Road Wine Company has enjoyed hosting the monthly Sunday Suppers so much that it now offers customizable wine dinners for groups of 30-50 guests. Tours, rehearsals, anniversary and holiday celebrations are made memorable with an Anthony Road wine dinner. The winery works with regional chefs to provide



Photo courtesy of Anthony Road

Sunday Supper at Anthony Road Wine Company.

guests a customized menu and wines thoughtfully paired with each course. Contact Natalee@anthonyroadwine.com for more information. The winery looks forward to hosting you.

To take advantage of the unique properties of its microclimate, **Atwater Vineyards** is adding two new red grape varieties to its vineyard: Lagrein, an ancient grape variety from northeastern Italy, and Zweigelt, the most widely planted red-wine grape in Austria. These vines were grafted to 3309 rootstock, a proven rootstock for Atwater's vineyard. They planted them on June 7, with the help of a GPS guided planting system to ensure straight rows.

Atwater After Hours, which extends the evening deck hours from Thursday-Sunday, continues through Columbus Day weekend in October. During these relaxing evenings with a gorgeous view, Atwater features a few wine cocktails developed by Amanda Gumtow, the winery's in-house mixologist. The cocktail list includes: Bellinis, Riesling in the Bush (featuring Finger Lakes Harvest's Lime Shrub topped with Bubble Riesling), Ginger Lime Fizz (méthode champenoise 2013 Sparkling Gewürztraminer infused with fresh lime and ginger

syrup) and Rosé 75 (featuring Bubble Pinot Noir Rosé, a wine that recently garnered double gold in The Rosé Competition 2019 at RoboVault). Visit Atwater Vineyards between 5pm and sunset to try these delicious indulgences paired with cheese and charcuterie plates.

Please extend a warm welcome to Atwater's newest tasting room host, Matteo Calla. Matteo came to the Finger Lakes to pursue a PhD in German literature at Cornell and fell in love with the region for its natural beauty and its

people who are both open-minded and down-to-earth. Although he grew up in an Italian family where wine was a daily staple, he only entered the wine industry after finishing his doctorate. Calla previously worked at Barry Family Cellars for one season, both in sales and production and learned a lot in a short time. Because wine brings people together from all walks of life, Calla thinks the best part of working in the tasting room is getting to talk about wine with a diverse mix of guests.

Continued on next page ►



Photos courtesy of Atwater Vineyards

Left: Matteo Calla joins the tasting room staff at Atwater Vineyards. Right: Amanda Gumtow concocts the libations for the Atwater After Hours menu.

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Around the Wineries

Continued from previous page



Photo courtesy of Bet The Farm

The Wine & Food Flight at Bet The Farm Winery.

Creatively pairing wine and food has been a hallmark of **Bet the Farm** since winemaker Nancy Tisch opened a tasting room in Aurora in 2006. The program at Trumansburg's Big Blue Barn is no exception. Bet The Farm's Wine & Food Flight guides guests through a curated tasting to experience how straightforward and simple such pairings can be. "Sometimes the wine influences the food, sometimes it's the reverse, but most times they complement one another," states general manager Kit Kalfs, who helps design these menus. The cheeses, charcuterie,

baguette and snacks are all from New York state and are available for purchase at the winery.

Nancy and Kit have been fortunate to work with some incredibly talented chefs on wine pairing dinners over the course of the summer. Chef Sam Epps of Gola Osteria in Ithaca treated guests to a six-course Italian feast in early June and, in a back-to-back wine dinner weekend in July, chef Andre Jacquet of Ruloff's in Ithaca and chef Jim Pohl of Raquette Lake Navigation in the Adirondacks prepared menus of three courses each that featured spot-on pairings for Dornfelder, Dry Rosé of Pinot Noir and Blanc de Blancs. The wine club dinner in early August was prepared by the winery's old friend chef Luke Szabo of Scratch Farmhouse Catering in Manlius – always delicious and creative. The team at Bet The Farms feels lucky to partner with such creative chefs.

The health of the Jacob Thomas Vineyard on Krum's Corners is very good. With the help of Tim and Andrew of Benchmark Custom Planting, Jon and John of Hector Vineyard Management and a few intrepid volunteers, Bet The Farm planted two acres of Gamay Noir, one acre of dormant vines and one acre of live-potted vines. The latter planting involved a fire brigade-style effort - row by row, plant by plant - with the team following the tractor to place the tender roots in the furrow approximately every four feet. These baby vines, along with last year's acreage of Cabernet Franc and Lemberger, love the site.

Summer is humming along at **Billsboro Winery**. The summer/fall Pizza on the Patio series is as popular as ever, with a wait list for most nights. The schedule is available on Billsboro's website (billsborowinery.com) and the winery takes reservations two weeks in advance by phone: 315.789.9538. Be sure to call early.

Billsboro's focus on dry-style wines continues to bring guests to the winery, whether to enjoy a tasting at the bar or a glass or bottle on the patio. For guests who would like to stay a spell and enjoy a light snack, the winery offers a 100% local charcuterie board made fresh to order. The gardens around the patio are in full bloom and guests are welcome to enjoy it with their pets. The winery's

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Photo courtesy of Bet The Farm

Bet The Farm Winery plants two acres of Gamay Noir.



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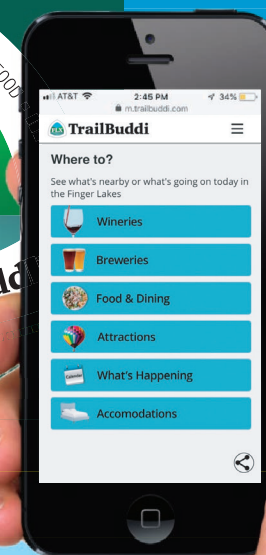
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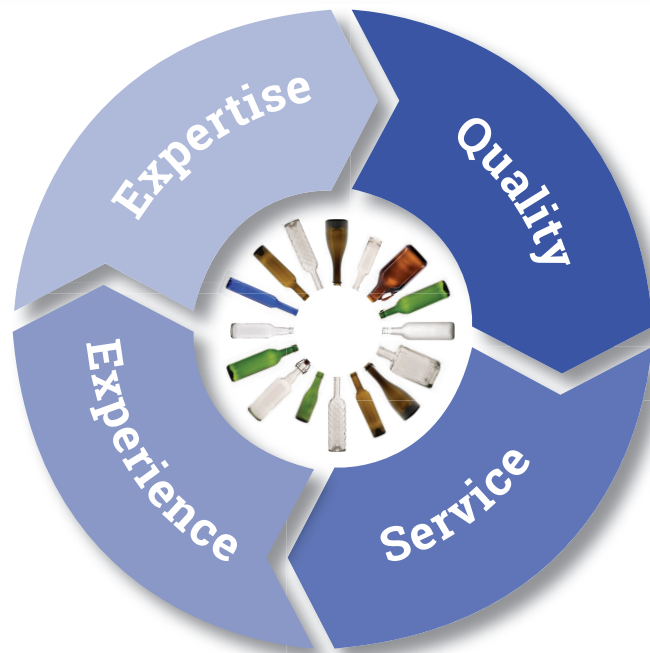
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Around the Wineries

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flashy new corn hole game has been a popular addition this season! Yoga and Mimosas on Saturday at 9am are a great way to get centered for the weekend.

Billsboro was recently nominated for Best Winery Experience as well as Best Finger Lakes Wine for the 2019 Finger Lakes Times Reader's Choice Awards. And the 2019 Rosé of Pinot Noir scored 89 points in the International Wine Review, earning its spot on their list of Pinot Noir Rosés from around the world to try. There's never been a better time to visit. Billsboro is open every day from 11am-5pm and the staff hopes to welcome you soon.

2019 has been a year full of growth for **Buttonwood Grove**. The expansion of the production facility was completed earlier this year, providing the winery with a multi-use space that includes an additional barrel room, bottling room and offices. Tours are available on request. New releases this season include an estate grown 2016 Reserve Cabernet Franc, 2017 Reserve Pinot Noir and 2018 Fumé Blanc, along with new vintages of many vinifera varieties.

The introduction of new tasting experiences has been highly successful. The Premium Pairing events on Friday

afternoon feature seasonal wine selections paired with appetizers, and a seated tasting full of fun and information. Limited to 12 participants, the sessions sell out quickly and are a great way to learn about food and wine pairing and all things Finger Lakes. Earlier this season, Buttonwood Grove also rolled out new Group Tastings and Tours, an elevated tasting experience that includes five wine samples, a seated tasting with snack plates, a mini-tour, and a complimentary logo glass. Reservations are required and can be made by calling 607.869.9760.

The winery's event-full summer is continuing right through fall, with live music every Saturday afternoon through late September, 1:30-4:30pm. On Sept. 27 and 28, Buttonwood Grove will host the Finger Lakes Comedy Festival's evening performances, presented by sommelier and Vino-Comic Sam Mushman. This interactive comedy show features wine tastings paired with humor and hilarity, and is guaranteed to be a great time. Tickets are limited and available on Buttonwood's website. The winery's first annual family-themed harvest festival will take place the following weekend, on Oct. 5 from 11am-



Photo courtesy of Billsboro Winery

Billsboro Winery offers a Yoga and Mimosa class on Saturday mornings.



Photo courtesy of Buttonwood Grove

New Lemberger vines being planted in the Waterfall Block by owner Dave Pittard (on tractor), vineyard manager John Wenner and vineyard assistant Mark Wentzel.

Continued on next page ►

Around the Wineries

Continued from previous page

4pm. Bring the whole family for a day filled with live music, food and kid-friendly activities. Visit buttonwoodgrove.com for more information.

2019 marks **Casa Larga Vineyards'** 45th anniversary, and to celebrate the winery has released a limited-edition Estate Reserve Pinot Noir. The winemaking team tended to these grape clusters daily and hand-picked them when they reached the perfect amount of ripeness. They have spent the last two years in new French oak barrels, aging to perfection in the cellar.

The 2018 vintages of Casa Larga's two rosé wines were released in spring. The popular wines are a great addition to barbecues, or any sunny day spent with friends and family. Both rosés are dry, although each one has a unique flavor profile.

This crisp Dry Rosé of 100% Pinot Noir has lively natural acidity and exhibits delicate berry and cherry notes. After the Pinot Noir grapes are harvested, crushed and de-stemmed, the juice remains in contact with the skins in a cooler for 24 hours. Then the winemakers let the juice settle for 48 hours, rack, and ferment at cool temperature, in order to ensure the natural lightness and freshness of the wine.

For the 2018 Dry Rosé, the grapes are harvested early and then whole-berry pressed without crushing to control color and tannin extraction. Fermentation occurs at a very low temperature in

stainless steel tanks. The wine is bottled young, has a fruity aroma with notes of lemon and lime curd and features delicate cherry and tart apple notes. Dry Rosé can be enjoyed all year round.

Casa Larga's Purple Foot Festival will take place on Sept. 15. The annual family-friendly harvest celebration with live music and food gets its name from the lively grape stomp. Tickets are available online. casalarga.com

Domaine LeSeurre's newly released 2017 Riesling Terroir d'Excellence (90 points - Robert Parker) is the juice from old vines (1971 plantings) sourced from a single terroir that is comprised only of shalestone soils. A combination of old world French winemaking techniques and the fruit these old vines produced is why the winery has chosen to release this wine at this exact moment.

Domaine LeSeurre's 2017 Vendanges Tardives Barrel no. 6 received 90 points from Robert Parker. 2017 presented the right conditions to harvest late harvest Riesling grapes from a single terroir predominant in shalestone and clay soils in the cold weather on Dec. 20 (to be exact). When grapes are left on the vine this long, they develop botrytis, or noble rot. The result is nearly pure nectar in the bottle. Enjoy now, or if you have the willpower, cellar for 20 years.

Another new release is the 2015 Cabernet Franc Barrel Select No. 1. During aging, this barrel stuck out from

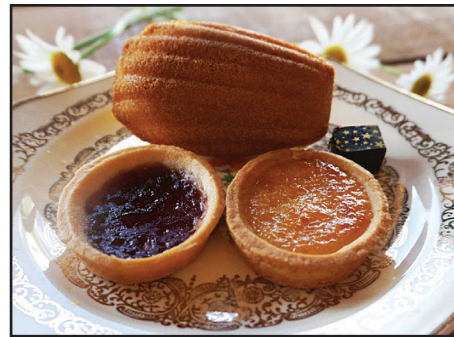


Photo courtesy of Domaine LeSeurre

A French cookie plate is now available at Domaine LeSeurre.

the rest of the Cabernet Franc, so the winemakers wanted to put it aside for you to taste. Visit the winery to try this rare wine, bottled from only two barrels. Taste it while supplies last.

The 2016 Chardonnay Barrel Select received 90 points in Robert Parker's Wine Advocate. As Parker says describing his famous 100-point rating scale, "90—95 points wines are an outstanding wine of exceptional complexity and character. In short, these are terrific wines." You can learn more about the ratings at erobertparker.com, but if you want to learn more about Domaine LeSeurre's wines, visit the tasting room or the winery's website.

Domaine LeSeurre is now open 10am-6pm every day including the weekends. Celebrate the beauty of Keuka Lake in the late afternoon on the new terrace with a glass of wine and the newly launched charcuterie and cheese board and French cookies plates. The regular tasting experience is also available until 6pm. Santé! Cheers!

Fossenvue Winery is proud to announce that its Kindle White won a double gold and was awarded Best of Class at the Indy International Wine Competition. Also bringing home medals were the 2018 Airy Acres Riesling winning gold, Lemberger Rosé won silver and 2016 Reserve Pinot Noir won bronze.

This past spring, Fossenvue Winery released four out of the seven wines in its Seven of Us series—a line of wines that pays tribute to the women's suffrage movement and focuses on traditional winemaking techniques. These four wines include Eighteen Forty-Eight (a Diamond Pétillant Naturel), House of Rebellion (a skin-fermented Valvin Muscat), Revisionist (Rosé Cuvée de Pression) and Beginnings (bottle conditioned hard cider). This season the winery will release two more wines that

Continued on page 31 ▶



Photo by Mike Martinez

The grape stomp at Casa Larga's Purple Foot Festival offers fun for all ages.

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Photo courtesy of International Canned Wine Competition

Gold medal winners included Can-do Patriot from Villa Bellangelo.

Eastern Wineries Win at Canned Wine Competition Debut in CA

By MORTON HOCHSTEIN

A small crew of Eastern wine producers went west in late July and returned with a chest full of ribbons for best of class and first place honors. The event was the first International Canned Wine Competition in Boonville, CA. The competition represented the efforts of 71 producers who submitted 201 wines for evaluation by a trio of three-member judging panels.

The top Eastern honoree was Benmarl Winery, a historic producer whose estate overlooks the Hudson River from a mountaintop perch. The winery took gold medals and Best of Class for its 2018 Dry Rosé, 2018 Chardonnay (with a Finger Lakes appellation) and Slate Hill Red.

Bridge Lane Wine from Long Island, the second label from Lieb Cellars, took a gold for its non-vintage Chardonnay and Finger Lakes producer Villa Bellangelo won a gold for its Can-do Patriot.

Additional gold medals were awarded for package design.

Benmarl was founded by Mark Miller, an illustrator who became enamored of wines from Bordeaux and burgundy while in France. He failed in attempts to cultivate those grapes at his home in Hartsdale and found a remote hillside field in the Hudson River Valley. There he first specialized in in weather hardy French-American hybrids, but later became the first American to cultivate Chardonnay east of the Rocky Mountains.

"Here at Benmarl," says current proprietor Victor Spaccarelli, "we are committed to producing small batch wines that capture the unique character of each vineyard from which they are sourced. Our estate production has tripled showing our faith in the wines that the Hudson River Region can produce. We invite visitors to our estate overlooking the historic Hudson River Valley to taste our award-winning wines, tour our cellars and walk through the oldest vineyard in America."

Benmarl was designated New York State Winery Number One, honoring Mark Miller's successful campaign to lower taxes for small wine producers. Miller sold the winery in 2006 to Victor Spaccarelli. Eric Miller, his son, later went on to create Chaddsford Winery in Pennsylvania and become a wine consultant.

Wines entered in the Boonville competition included the more customary *Vitis vinifera* European varietals such as Merlot and Chardonnay as well as *Vitis labrusca*, North American varietals, hybrid combinations and even a grapefruit wine. ■



Photo courtesy of International Canned Wine Competition

Despite being marketed and sold in cans, all wines in the competition were judged in glasses.

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Around the Wineries

Continued from page 29

are part of this series, including a red blend and a traditional mead. Other upcoming wines include a rhubarb dessert wine and a Moscato iced wine. Stop by the tasting room to taste Fossenvue's award-winning wines and new releases. Visit fossenvuewinery.com for current hours.

The tasting room at **Frontenac Point**, one of the first estate farm wineries in the Finger Lakes, opens in May and closes in late November for the winter. The 2019 crop looks healthy and abundant. The popular 2012 Chardonnay and 2013 Reserve Maréchal Foch just sold out but new vintages of both varieties are on the tasting list. The wines of Frontenac Point are often aged for years before they are released. The dry red flight rivals the vertical Chardonnay flight to discover the differences in growing years and the varieties of the red grape grown on the property.

A display about the Seneca White Deer is new to the tasting room. Staff are eager to talk about growing grapes, making wine, what to see, do, where to stay and eat in the area as well as how you can tour 3,000 acres to see these rare deer and explore military installations at the former Seneca Army Depot just a few miles north of the winery.

John Coffee, Cornell University Viticulture/Enology undergrad, joined Jeff

Harvey, FLCC Viticulture/Oenology graduate, in the tasting room this year. Frontenac's tasting room, led by Lawrence Doolittle, hosts a knowledgeable team.

Guests are invited to check out the upgrades to the winery deck that overlooks the vineyard and miles of Cayuga Lake. There is a larger, more open permanent structure where people can relax, enjoy a glass of wine, bring a picnic, or purchase local cheese, crackers, and gluten-free treats from the tasting room. The winery is open three to four days a week so with 48-hours notice the staff can also offer private tours and tastings on days the winery is not open to everyone. Email contactus@frontenacpoint.com for more information.

Once **Goose Watch** completed its rest room expansion and renovation project, it was looking for a new facility improvement to work on. So the owners came up with an idea, a brewery! Lake House Brewing is now open in a newly renovated building adjacent to the Goose Watch tasting room. With a selection of Lake House beers as well as several other local guest beers that will be in rotation, there are a total of 10 beers that can be enjoyed in flights or by the glass on tap, as well as several of the Lake House beers in cans.

As far as the winery, new vintages

of Melody, Lemberger and Rosé of Isabella are now available. Lemberger was first introduced in New York State by Goose Watch with its 1995 vintage. Now it is considered the rising star of FLX reds.

Heron Hill Winery has become a new brunch spot on Keuka Lake in Hammondsport! Brunch is served at the Blue Heron Café every Sunday from 10am-2pm now through Sept. 29. Popular brunch items such as Belgian waffles, lox bagel and shakshuka are available, plus many more. Mimosas and Bloody Mary's are also available during brunch hours.

Heron Hill has also been busy giving its classic line of wines a label facelift. While keeping with the same bright color concept that many know and recognize, the labels will have some classy upgrades. The new labels will debut with the 2018 vintages.

Hosmer Winery celebrates its 34th Anniversary. In the early 1970s, Cameron and Maren Hosmer planted their first vines on the gentle slopes of Cayuga Lake. After almost 14 years of selling their grapes to others, Cameron and Maren had a vision of making and selling their own wine. They founded



Photo courtesy of Heron Hill

Belgian waffles are on the brunch menu at Heron Hill's Blue Heron Café.

Hosmer Winery in 1985 on the principle that great wine begins in the vineyard. In the beginning, they produced their wine and provided tastings out of the garage of their home. Not long after, in 1990, the increased production and growing recognition led them in the decision to renovate a barn across the street to act as the winery's tasting room and retail facility. Now Cameron and his son Timo-

Continued on page 32 ▶



Photo courtesy of Frontenac Point

Frontenac Point added a permanent covering to its winery deck which overlooks Cayuga Lake.

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Around the Wineries

Continued from page 31

they tend to the same vines that rest in the middle of the 70 acres of grapes that now thrive on the Hosmer farm. The family still takes part in day-to-day business activities and if you're lucky, you

might even find them behind the bar in the tasting room.

The staff at Hosmer Winery would like to congratulate Maren and Cameron on their hard work in creating a wonderful business.

Hosmer received 94 points for its 2017 Late Pick Riesling in *Wine & Spirits* magazine, featured in August 2019. This wine also received 91 points from *Wine Advocate*. Hosmer was also featured in *Wine Enthusiast* for its 2017 Pinot Noir. It received 91 points and Editor's Choice with a feature in its "30 All-American Pinot Noirs" arti-

cle. The *Wine Enthusiast* review reads: Hosmer 2017 Pinot Noir (Cayuga Lake, NY); \$20, 91 points. Ripe cherry and berry aromas are at the fore of this wine, with hints of violets, moss and pink peppercorn. While light bodied in feel, it's not lacking intensity on the palate. A tart red-fruit profile is elongated by smooth, supple tannins and integrated acidity, ending on earthy and floral accents. Editors' Choice. —A.P.

Idol Ridge Winery is now offering wine flight options in its tasting room. Choose between four pre-selected flights or create your own custom flight of four wines of your choice from the wine list. Idol Ridge is also featuring two flights from its sister and neighboring winery, Fossenvue Winery.

Idol Ridge Winery brought home some gold from the Indy International Wine Competition. Its 2018 Dry Riesling was awarded double gold and the 2015 Cabernet Franc won gold. A couple of other winners include the Noiret and 2018 Gewürztraminer, both bringing home bronze medals. Stop in and taste Idol Ridge's award-winning wines and new vintages as well as its newest release, 2018 Saperavi. Visit idolridge.com for tasting room hours.

Lakewood Vineyards is pleased to



Photo courtesy of Lakewood Vineyards

Chad Hendrickson has been promoted to brand representative at Lakewood Vineyards.

announce the 2017 Reserve Cabernet Franc is now available after aging in oak for 22 months. This unique and limited-production wine is made in exceptional years when the conditions are right. The estate grown 2017 Reserve Cabernet Franc is only available in the tasting room. Lakewood's newly released canned wines proved so popular that the winery decided to can more in August, ensuring that Bubbly Candeo and Bubbly Catawba cans would be available year round.

Lakewood's vineyard grew this past year as vineyard manager Dave Stamp planted five acres of grapes including Baco Noir (found in Lakewood's Long Stem Red and Port) and Vignoles. The fruit on these new vines will be ready in three to four years.

Chad Hendrickson has worked at Lakewood Vineyards for 15 years in the vineyard, cellar and tasting room and has been promoted to wholesale brand representative. In his new role, Hendrickson oversees Lakewood's upstate wholesale accounts and travels across the state to promote Lakewood wines. Please join the winery in congratulating Chad on his new position.

Lakewood Vineyards is in the process of building a new wine club... stay tuned for details.

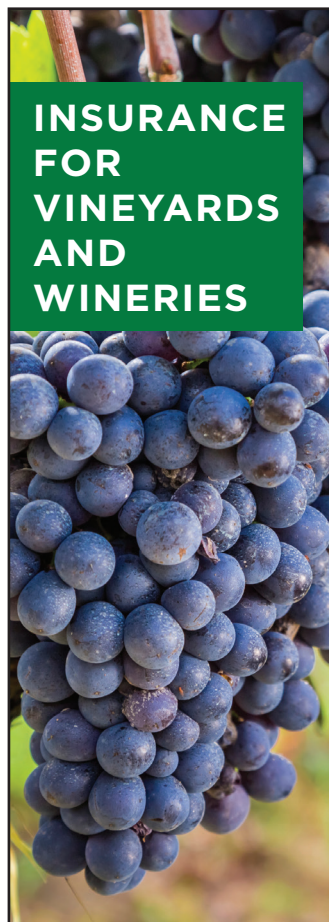
Lamoreaux Landing Wine Cellars commenced the summer season by hosting its annual Vine Wine and Swine celebration – guests were welcomed with a sparkling toast and celebrated outside overlooking the vineyard with wine, seasonal fare and the region's finest Bluegrass music.

The winery is pleased to announce



Photos courtesy of Hosmer Winery

Left: Maren and Cameron Hosmer, owners of Hosmer Winery, celebrate the winery's 34th anniversary. Right: Hosmer's 2017 Pinot Noir scored 91 points and Editor's Choice in *Wine Enthusiast*.



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Around the Wineries

Continued from previous page

that it has received a 90-point rating from *Wine Spectator* for its 2017 Red Oak Vineyard Riesling, which is made using exclusively Riesling grapes from the Red Oak Vineyard, planted in glacial till silt loam soils. The vineyard, situated on a western facing slope, is named after a 250-year-old Red Oak tree on its northern headland.

Other recent accolades include a 92-point rating for the 2017 Red Oak Vineyard Riesling and 91-point ratings for the 2018 Dry Rosé, 2017 Yellow Dog Vineyard Riesling, 2017 Red Oak Vineyard Riesling, 2017 T23 Unoaked Cabernet Franc and the 2016 Cabernet Franc from *The International Wine Review*.

The winemaking team has been active in the cellar, bottling the entire 2018 Riesling portfolio as well as the 2017 red wines. These wines can be expected to be released next year with exclusive prereleases available earlier to Lamoreaux's case club members.

The 2019 wine competition season has been a good one for **Montezuma Winery**. Montezuma is proud to announce that its 2018 Sweet Riesling won double gold and Best of Class at the Indy International Wine Competition this past spring. Its 2018 Reserve Riesling, 2014 Reserve Cabernet Sauvignon and Dragonfly (black currant apple wine) also brought home medals.



Photo courtesy of Ravines Wine Cellars

Ravines recently launched a new tasting, tour and food experience called The Tasting Table.

New this season, Montezuma Winery will release an Ice Pear wine. Stop in for a tasting to try the new vintages and more. Visit montezumawinery.com for more information.

The **Pengiuin Bay** vineyards survived the early wet start to the growing season and thankfully things turned for the better by late in June. Most varieties are looking promising, but as all experienced winemakers know, it's best to wait until after harvest to make any predictions about the vintage. The vineyard has a few new varieties coming in to production this year, so maybe next year at this time the winery will have some news about new wines from them. In the meantime, Penguin Bay has a new dry red blend aging in bourbon barrels that will be released this fall.

Ravines Wine Cellars has a new elevated tasting, tour and food experi-

ence called "The Tasting Table" which will run at least through Columbus Day this fall, and possibly extend through the winter. This new experience began in late May and the initial response has been incredibly positive. The Tasting Table is offered three times every weekend at the Geneva location, and three to four times a month at the Keuka location. ravineswine.com/wine-food/

Ravines has received some great press in the past six months, including Bloomberg writing up the Cabernet Franc as one of the best in the world, The New York Times and Boston Globe writing up the Dry Riesling as one of the best in the world, and *Travel and Leisure/Food & Wine* praising the winery's wine and cheese pairings.

Robert Parker's *The Wine Advocate*

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Photos courtesy of Lamoreaux Landing

Left: Co-owner Josh Wig leads Vine Wine & Swine attendees on an in depth tour of the vineyard at Lamoreaux Landing Wine Cellars. Right: Lamoreaux Landing 2014 Blanc de Blanc was poured for everyone who joined the winery at the 2019 Vine Wine and Swine event.

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Around the Wineries

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Photo courtesy of Ravines Wine Cellars
Bob Madill pours a barrel sample at The Tasting Table at Ravines.

just released reviews of Ravines' current wines and all nine wines they received in late June garnered between 90 and 93 points, with stunning write ups. Those wines include: 2017 Dry Riesling, 2017 White Spring Vineyard Dry Riesling, 2017 Cabernet Franc, 2016 Le Petit Caporal, 2016 Pinot Noir, 2016 Chardonnay, 2015 Dry Riesling, Argetsinger Vineyard, 2015 Maximilien and 2011 Sparkling Brut.

Ravines is pleased to announce that Benn Kireker joined the team in Janu-

ary as the new marketing director. Kireker is a certified sommelier (through Court of Master Sommelier) with a background in wine sales, wine events and marketing. He is well-versed in digital marketing and has helped Ravines launch a new website that went live earlier this year: ravineswine.com

Silver Thread unveiled a new VIP Wine Cellar Tasting Room in June 2019. The VIP room features comfortable seating, elegant racks of library wines and a beautiful view of the vineyard and Seneca Lake. VIP Tastings include at least three library or limited-production wines that are not available in the tasting room, plus current release wines. Visitors will be guided through the nuances of each wine by a senior staff member. The VIP Tasting Experience is offered on Saturdays from 2-5pm or other days by appointment and are \$20 per person. Please call 607.582.6116 or email info@silverthreadwine.com for reservations.

The cool, wet spring at **Swedish Hill** set the grapes as well as the work in the vineyards back a bit, but Mother Nature got a bit more cooperative after that and the vineyard is back on track for what appears to be a promising harvest.

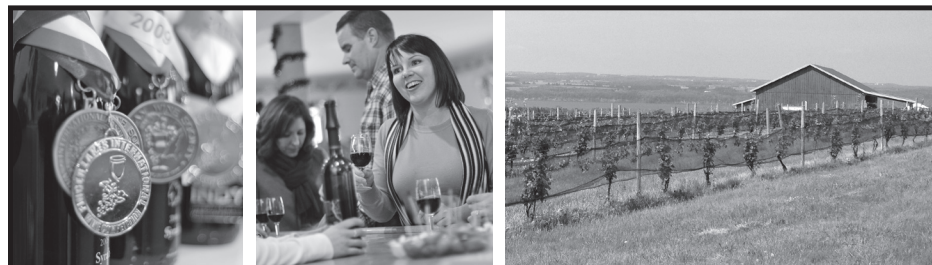
The 2017 Dry Riesling, the latest in a string of gold medal winners year after year, is now released, along with the 2016

Continued on page 37 ►



Photo courtesy of Silver Thread Vineyard

Guests enjoy the new VIP tasting room at Silver Thread.



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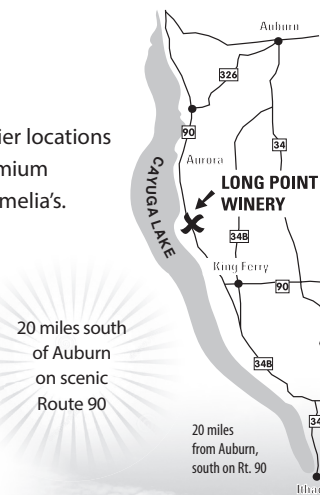
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Around the Wineries

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Cabernet Franc Lemberger.

Swedish Hill is happy to welcome winemaking assistant Tom McBride and 2019 student intern Angelina Profetto to the team. McBride joins a great group of cellar assistants who work on blending, filtering and bottling, under the direction of the head winemakers. Profetto is a student in Viticulture and Enology at Finger Lakes Community College who has spent the summer working in the vineyard and will spend the harvest in the wine cellar.

Despite a wet start to 2019, things are looking good in the vineyard at **Thirsty Owl Wine Company**. The crew is busy tending to the vines, finishing up bottling and preparing for the upcoming harvest.

Thirsty Owl released its 2017 Semi-Sweet Riesling earlier this summer. At only 10.2% alcohol, 3.2% residual sugar and luscious Riesling fruit character, it is intended to be more of a traditional Mosel style. It has already earned a double gold at the 2019 Pacific Rim International and a Best of Class at the 2019 Jerry Mead's New World International. Other recent awards include a gold for 2017 Riesling at the Berlin International and a Best in Show trophy for 2017 Pinot Gris at the Great American International.

Keep an eye out for Thirsty Owl's new label design on store shelves. The winery began the transition to a classic



Photo courtesy of Thirsty Owl
Thirsty Owl unveils its new label design with the release of the 2017 Rieslings.



Photos courtesy of Treleaven

Left: Treleaven's Oak Lounge is now open for beer flights and tastings. Right: Cookie Wheeler (left), has joined the Treleaven team, doing business as "Simply Cookie."

style label with more technical information on several wines a few years ago. That change is now complete with the release of all of the 2017 Rieslings.

Treleaven recently renovated its tasting room and officially opened the Oak Lounge for beer flights and tastings. The winery also welcomed Cookie Wheeler, formally of Pumpkin Hill, to the Treleaven family. Wheeler is doing business as "Simply Cookie" and the

staff is thrilled to have her on the team. Lunch is available Wednesday to Saturday from 12-4pm and brunch is every Sunday from 12-4pm. The kitchen is also open for all winery events.

Wagner Vineyards Estate Winery has exciting staff news to share: Kathryn Foster has been hired as operations manager and Erik Norsen has been promoted to the position of head brewer. ■

Winery owners, managers and winemakers: please send your news and photos to editor Erin McMurrough at winegazette@gmail.com by October 15 for the Harvest/Winter issue of the *Finger Lakes Wine Gazette*.



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The Barrel Room at King Ferry Winery

72 W. Main St., Victor, NY 14564
607.656.9863 blackbearwinery.com

Black Bear Farm Winery

248 Cloverdale Rd., Chenango Forks, NY 13746
607.656.9863 blackbearwinery.com

Chateau Dusseau

5292 Erron Road, Locke, NY 13092
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

WEST

Arbor Hill Winery

6461 NYS Route 64, Naples, NY 14512
800.554.7553 or 585.374.2870 thegrapery.com

Casa Larga Vineyards

2287 Turk Hill Road, Fairport, NY 14450
585.223.4210 casalarga.com

Deer Run Winery

3772 West Lake Road, Geneseo, NY 14454
585.346.0850 deerrunwinery.com

Eagle Crest Vineyard

7107 Vineyard Road, Conesus, NY 14435
585.346.2321 eaglecrestvineyards.com

Finger Lakes Wine Center at Sonnenberg Gardens & Mansion

151 Charlotte Street, Canandaigua, NY 14424
585.394.4922 fingerlakeswinecenter.com

Hazlitt's Red Cat Cellars/ East Coast Crush & CoPack

52 West Ave., Naples, NY 14512 585.374.9700
hazlitt1852.com crushandcopack.com

Heron Hill Tasting Room at Bristol

5323 Seneca Point Rd., Canandaigua, NY 14424
585.394.0173 heronhill.com

Inspire Moore Winery

197 North Main Street, Naples, NY 14512
585.374.5970 inspiremoorewinery.com

New York Wine and Culinary Center

800 South Main Street, Canandaigua, NY 14424
585.394.7070 nywcc.com

Raymor Estate Cellars

3263 Wheeler Station Rd., Bloomfield, NY 14469
585.233.9860 www.raymorcellars.com

KEUKA LAKE

Azure Hill Winery (by appt. only)

8716 Gallagher Rd., Hammondsport, NY
607.868.5702 azurehillwinery.com

Barrington Cellars

2690 Gray Road, Penn Yan, NY 14527
315.536.9686 barringtoncellars.com

Bully Hill Vineyards

8843 G.H. Taylor Mem. Dr. Hammondsport, NY 14840
607.868.3610 bullyhill.com

Chateau Renaissance

7494 Fish Hatchery Rd., Hammondsport, NY 14840
866.426.7543 or 607.569.3609
winesparkle.com

Crooked Lake Winery

1296 NYS Rt.54, Hammondsport, NY 14840
607.292.3562

Deep Root Vineyard

10391 Cross St., Hammondsport, NY 14840
315.651.2201 deeprootvineyard.com

Domaine LeSeurre Winery

13920 State Rte. 54, Hammondsport, NY 14840
607.292.3920 dlwinery.com

Dr. Frank's Vinifera Wine Cellars / Chateau Frank

9749 Middle Road, Hammondsport, NY 14840
607.868.4884 drfrankwines.com

Heron Hill Winery

9301 County Rte. 76, Hammondsport, NY 14840
607.868.4241 heronhill.com

Hunt Country Vineyard

4021 Italy Hill Road, Branchport, NY 14418
315.595.2812 huntcountryvineyards.com

Keuka Lake Vineyards

8882 County Rte 76, Hammondsport, NY 14840
607.868.4100 klvineyards.com

Keuka Spring Vineyards

243 NYS Route 54, Penn Yan, NY 14527
315.536.3147 keukaspringwinery.com

McGregor Vineyard Winery

5503 Dutch Street, Dundee, NY 14837
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

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 on North Seneca

226 Turk Road, Geneva, NY 14456
315.235.4314 bellangelo.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

Bloomer Creek Vineyards

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

Boundary Breaks

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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

Flatt Rock Wine Cellars

5835 Spirawck Rd., Hector, NY 14841
716.622.2820 flattrockwinecellars

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

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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

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607.243.5511 glenora.com

Hazlitt 1852 Vineyards

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607.546.WINE hazlitt1852.com

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607.387.1045 hectorwinecompany.com

Hermann J. Wiemer Vineyard

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Heron Hill on Seneca

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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

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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

Penguin Bay Winery

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Pompous Ass Winery

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

Prejean Winery

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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

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315.536.0882 senecawine.com

Serenity Vineyards

930 Davy Rd., Penn Yan, NY 14527
315.536.6701 serenityvineyardsofny.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

Torrey Ridge Winery

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315.536.1210 torreyridgewinery.com

Ventosa Vineyards

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315.719.0000 ventosavineyards.com

Wagner Vineyards

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

White Springs Winery

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315.585.6402 zugibevineyards.com



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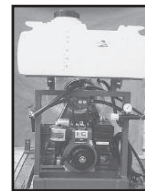
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