



DOWN THE ROAD

PRESSING NEWS OF ANTHONY ROAD WINE COMPANY

Patience Pays Off

Thin skinned, temperamental and subject to split on you. Not quite the kind of person you'd want to hang out with but, as a grape, Pinot Noir's lesser "personality" traits can be overlooked given its flavor potential. That's why it's grown, nurtured and in many ways tolerated at ARWC.

"We were really concerned after we received an inch and a half of rain and hurricane Ernesto was due to land here," says Peter Martini.

As of Ernesto's departure, though, the Martinis and winemaker Johannes Reinhardt are optimistic that Pinot Noir and the other varieties more subject to rot, bacteria and fungus made it through unscathed. The quality and quantity are good, looking like they'll meet the vineyard's goal of four tons per acre. They thinned earlier in the year to get the right balance of nutrients for the amount of grapes they wish to cultivate, took off some fruit and counted the number of clusters per vine.

Another temperamental friend the Martini-Reinhardt team has run into is Gewürztraminer – a vine that has been planted in the vineyard for four years or

so now, but has never survived winter well enough to produce berries. This year, Johannes will finally have some Gewürtz to work with and he's going to take very good care of it after waiting all this time.

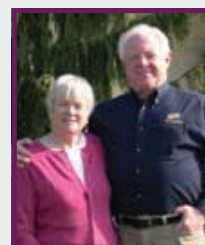
"The pH tends to get high in the Gewürtz," explains Peter. "When the pH is high, the wines are not as stable so it's sort of like the winemaker's Holy Grail to work with. There are challenges all along the way." He likens the difficulty level of making a good Gewürtz to climbing K2, almost as difficult as making a good Pinot or climbing Mt. Everest!

Johannes is up to the challenge, having all of the Gewürtz hand picked and delivered directly to him to be sorted and, according to Peter, minimally handled. "The grapes make the wine with a little help from the yeast."

If all goes as planned, the Gewürztraminer (translated, "spicy wine") will be in the tasting room next year where visitors will be able to experience a unique wine with a spicy character, that's very flavorful, light and pleasant with a kind of spicy mango essence. But, please, don't hold the grape's bad attitude against it when you stop by. We're sure by the time it's wine, it'll have a more refined disposition!

To Market, To Market

ARWC takes to NYC every weekend



Every Saturday for thirteen years, John Martini has taken ARWC's Finger Lakes bred wine to New York City to share the fine upstate flavor

with brethren New Yorkers.

"Sales continue to be strong and I still enjoy it," says John. In addition to passers-by who stop for a tasting and purchase, he has regular customers who have come to expect him and arrive to restock or try something new from the vineyard.

New to ARWC this year was the opportunity to also sell at the Rockefeller Center public market. For six weeks during the summer, Rockefeller Center was transformed with grassy carpet, flowering plants, hay bales and rather austere booths to bring a bit of the garden market flare to the area better known for the NBC building, skating rink and the famous Christmas tree.

"It was a great time and we wish it could have been longer," says John. "Even without the Rockefeller Center Christmas Tree in attendance, people came to see the spot where it stands every winter [there's a brass plaque on the spot]. Sales were very strong there."

In addition to Union Square Wines & Spirits, Manhattan, ARWC wine is poured at the Marriot Marquis' "View", Deborah's on Carmine Street, Good on Greenwich, and is available for tasting and purchase at Vintage NY. Other Manhattan restaurants have expressed interest.

2006 ARWC Awards

2005 Dry Riesling

Silver – International Eastern (5/06)
Silver – NY Wine & Food Classic (8/06)

Devonian White

Bronze – Indiana State Fair (6/06)
Bronze – NY Wine & Food Classic (8/06)

2005 Semi Dry Riesling

Silver – International Eastern (5/06)
Silver – NY Wine & Food Classic (8/06)

Devonian Red

Gold – Golden Nose (4/06)

Vignoles

Bronze – NY Wine & Food Classic (8/06)

Tony's White

Gold – NY Wine & Food Classic (8/06)
Silver – Indiana State Fair (6/06)
Bronze – Golden Nose (4/06)

Tony's Red

Silver – NY Wine & Food Classic (8/06)
Bronze – Indiana State Fair (6/06)
Bronze – Golden Nose (4/06)

2004 Sweet Dream

Double Gold – International Eastern (5/06)
Bronze – Golden Nose (4/06)
Bronze – FL International (3/06)



In the Vineyard



Uniform clusters ready for harvest

It's harvest time! This year, for the first time, ARWC is going to use a machine to pick half of its fruit. This decision was not made lightly as both machine picking and hand picking have pluses and minuses to be weighed:

Hand picking ensures that the grapes that are picked are all ripened as winemaker Johannes Reinhardt and vineyard manager Peter Martini would like to see them. Few if any unripened berries can make it into the boxes. However, when the berries are hand picked, they are put into 30-pound boxes that then sit under the trellis when full. It may be eight-to-10 hours before the first grapes picked make it into the press deck and they could well be sitting in the hot sun that whole time.

Machine picking obviously is faster but it used to be a very harsh process. You used to be able to tell from the road when a vineyard has used a machine because the trellises all looked very beaten up. With advances in technology, the new machines shake the trellis back and forth while embracing it so more grapes fall off whole and into soft plastic buckets in a conveyor belt timed to reduce the rubbing. Although the disadvantage still exist that some berries may have the skin broken so fermentation can happen sooner, the advantages are in the cost of picking and the fact that harvesting can occur at night in cooler temperatures. The grapes go right into the press deck from the machine picking.

Quality is still the number one consideration at ARWC so Johannes and Pete painstakingly combed through the vineyard and selected blocks with very uniformly-ripened berries and marked them for machine picking. The trellises with less uniformly-ripened clusters will still be hand picked to guarantee the same ARWC quality wines are produced. All grapes will also be sorted personally by Johannes so his fingerprint will still be on every bottle of wine sold.

Muddy Boots

The garden in the fall, by Liz Castner

One of my favorite things to do is collect and save seeds from the flowers and veggies that have



provided color, fragrance and nourishment throughout the summer. Collect seed pods that are dry and look ready to crack, flower heads that are dry and turn dark (not moldy), or fruiting bodies (squash, melons, etc.) that are ripe but not rotten. Some of my favorites are cone flower, snap dragons, zinnias and squash of all kinds.

Inside, separate the seeds from the pods or flower heads and spread in a single layer on a screen or tray to dry. This can take up to a week or more. Be patient! Moisture is one of the biggest nemeses of stored seeds.

Once dry, store seeds in waxed paper or paper envelopes, sealed and labeled.



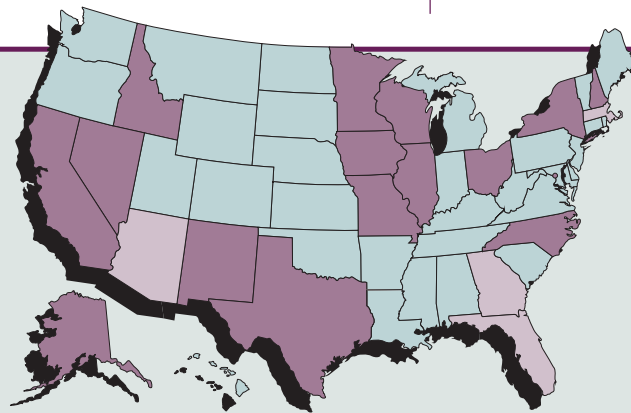
Place all packets into an airtight container and store in a cool dark place.

In the spring you can get an early start since you have all your seeds at home.

Interstate Shipping

We can ship to select states—please call the winery because each state's laws and regulations vary and change weekly.

Although the new legislation did not provide for shipping to any and every state unilaterally, we support it for several reasons, among them the fact that many of our customers do. Many customers are able to purchase wine here and ship it home—saving room in their suitcases for unique finds from Finger Lakes area artisans and gift shops! Visitors to our tasting room also find it easier to ship gifts to friends and family or to recommend a wine to friends



■ Now Shipping □ Shipping if bought in NY □ Shipping not yet permitted

once they return home. The increased shipment of our wines to other states will, ultimately, also help to increase awareness of the high quality wines produced in

the Finger Lakes. We appreciate your patience as we and other states work through this new opportunity.

Shipping status can change from week to week as each state establishes their own regulations about this issue. Please contact us for information about your state's shipping regulations.

Hand-in-hand

This is one of our favorite dishes to make for a simple dinner with classic taste. The meat isn't too heavy so it is a great match to the softness of the Cabernet Franc/Lemberger blend. As the winter approaches it's great to have dinner started early to warm up the house! While you're waiting, warm up your taste buds with a glass or two of wine and enjoy the smells wafting in from the kitchen. The recipe as shown on the right is for six people. However, we have made this meal for up to 35 hungry mouths as it's easy to multiply the recipe for a larger gathering.

Anthony Road Wine Company

2005 Cabernet Franc/ Lemberger

Vinification: Made with all estate-grown fruit. A portion of each of the varieties was macerated or crushed, and then put into the cold room to soak for six days prior to fermentation; it was fermented on the skins for 10 days. Peak fermentation was at 28 deg. C, to stabilize color. All of the wine was barrel aged for nine months in a combination of used French and American oak barrels (barrel age ranged from 1 to 4 years old). All of the wine went through malolactic fermentation, a secondary fermentation.

Martini Sightings

Brand Ambassadors Ann and John are packing up their warmer clothes and fine wine and would love to see you this fall at one of the many places they'll be pouring. For more information about any of these, or for the most up-to-date listing, please call ARWC.

September 29

@ Project by Project, Copa Cabana, Manhattan 6-10 p.m.

@ Bottles & Corks, Corning, 4-7 p.m.

October

4 @ AIDS Community Health tasting, Rochester, 5:30-9 p.m.

13 @ Lighthouse Liquors, Elmira, 4-7 p.m.

20 @ Yates County Arts Council opening

Recipe

Roast Pork Romana ala Anna (Ann Martini that is!)

1 boneless pork loin (about 2 1/2 pounds)
2 Tbsp. unsalted butter, at room temperature
2 oz. prosciutto, chopped
2 Tbsp chopped fresh rosemary leaves
1 Tbsp. minced garlic
Freshly ground black pepper to taste
2 cups regular Vignoles, a semi-dry / semi sweet wine.

Preheat oven to 350. Using tip of sharp knife, cut slits 1 inch long and 1/4 inch deep all over surface of the roast. Combine the butter, prosciutto,

rosemary and garlic in a small bowl and mix thoroughly. Spread this over the surface of the roast, making sure it gets into the slits. Season with pepper. Place roast in a small roasting pan and pour wine over it.

Cook for 1 1/4 hours. Remove from the oven and cover roast loosely with aluminum foil. Let it stand for 25 minutes. Transfer it to a platter, slice and serve it with the pan juice. Some oven roasted potatoes, a green salad and a glass of our 2005 Cabernet Franc / Lemberger makes one heck of a meal!

Adapted from one of our favorite cookbooks: "The New Basics Cookbook" by Julee Rosso and Sheila Lukins

Variety	Vintage	Alcohol (%)	TA (g/l)	RS (g/l)	# cases	Varietal Percent
Cab / Lemb	2005	12	6.1	0	700	33% Cab 67% Lemb

Description: Lots of fresh berry fruit characters in the nose and palate. Cherry, raspberry and blackberry up front. Nice toastiness in the background. This medium bodied red has a smooth velvety mouth feel. Nice bright color.

Lemberger is a good red for color, and adds a lot of the "fruitiness" to this wine. The Cabernet provides the tannins.

It has natural cork closure so be sure to store it on its side in a cool location. Enjoy!

20 @ Camp Stella Maris, ArtisanWorks, Rochester
21 @ Wines at the Shrine, West Seneca, 6-9 p.m.
27 @ Wine Cellar, Cheektowaga, 4-7 p.m.

November

17 @ Hunter's Hope Ball, Buffalo

25 @ Park Manor Liquors, Endwell, 1-5 p.m.

At the Winery

Authors Event: October 7 and 8 (call ARWC for more information) Tom Foulkes live on the keyboard October 21, 1-4 p.m.

Coming soon

Deck the Halls event via the Seneca Lake Wine Trail. Tickets are still available for this holiday event, Nov. 18 and 19, or Dec. 2 and 3. Wreath, ornaments, great food and wine pairings are available at participating wineries. (See article in this

issue about past Deck the Halls events.) This is a fun way to kick off the holiday season and pick up some wine to go with those delicious holiday get-togethers. Tickets to the wine trail events make great gifts for wine lovers and sightseers alike! www.senecalakewine.com.

Do you have a Golden Nose?

Save the date for May 18 and 19, 2007 when the Golden Nose competition will be held at the Corning Museum of Glass. Spend the weekend learning how to judge wine and then do it – judge wine entries from the Finger Lakes wineries. This event is educational and informative but also a party for your senses capped off with a dinner with the wines.

