



DOWN THE ROAD

PRESSING NEWS OF ANTHONY ROAD WINE COMPANY

ROAD TO THE WORLD

Winemaker's dinner draws from the globe

The fourth winemaker's dinner will be held at Anthony Road Wine Company on Saturday, June 3. The dinner will feature barrel tastings of our M-RS Cabernet Franc, Pinot Noir, Pinot Gris and Riesling (all from 2005 season), creatively paired with South American style food.

The event was started by ARWC winemaker Johannes Reinhardt to create a nice stage for M-RS selection wines to be presented to people by pairing them with complementary food and live music. This year, Reinhardt chose a nine-person Latin-style band, Latin Vibe.

"I wanted the dinner to be inspired by the music," he says. "Deb Whiting shares my interest in matching the music with the food. She's creative and passionate and recognized as one of the better Finger Lakes area chefs. I'm looking forward to her dishes." Whiting is chef for Red Newt Bistro.

Reinhardt, who hails from Germany, selected a Latin and South American theme for this year's event in part to help people "think outside the box" when it comes to wine and food pairings. Noting that people travel more and are exposed to more tastes, and that America is the "melting pot," he

thinks this is an excellent venue to combine the tastes of many cultures.

"I think people limit themselves so much to a certain wine and food combination. Everyone should be so excited about creating their own opinion about what they like," he says.

The wines presented at this year's dinner will not be ready for sale in the tasting room until the fall and into next spring; the dinner provides a rare opportunity to preview them and buy "futures." Discounts of 20 percent will be offered the night of the dinner on the M-RS wines and also on our regular wines. For dinner attendees only, we will offer Sunday tour and talk with Johannes. Reservations are required.

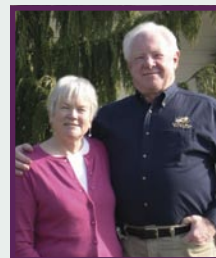
Dinner tickets are \$88 per person (this includes tax and gratuity).

They may be purchased through the tasting room (1-800-559-2182) info@anthonyroadwine.com.

Reinhardt expects to reach the comfortable capacity of 80 to 85 people for the first time this year.

"We like to keep it rather small so that we can provide people a high level of service and spoil them here. We don't want the event to be so large that the customers ever feel like they didn't get a truly enjoyable experience as well as wine that was well worth it."

SHHH—FOR A GOOD CAUSE



During the Winemaker's dinner on June 3, we will be holding a small silent auction to benefit The Ontario-Yates Hospice.

This organization is very important to the Martini family because of the help and comfort given them by its staff and volunteers in the time preceding the death of Ann's mother.

"This organization provides a tremendous service at a time when emotions and spirits are at their lowest," says Ann.

"The people we worked with answered our questions, both medical and emotional, made phone calls at times when it was hard for us to deal with things and continued support after Gran's death," adds Liz Castner, Ann's daughter.

For that reason, the family supports Ontario-Yates Hospice and is thankful to those who participate in the silent auction. In the past, they've been known to raise more than \$1,000 in one night.

"Ontario-Yates Hospice greatly appreciates the Martini Family's ongoing support of our Hospice Program," says Patricia D. Schwarzweller, development officer, Finger Lakes Visiting Nurse Service. "Their support, and the support of many throughout Ontario and Yates counties, allows our caregivers to provide clinically excellent and compassionate hospice care to individuals and their families."

TIERCE DEBUTS

Friday, May 5, was a beautiful evening, with the doors open to a pink sunset over Seneca Lake as a new wine was welcomed to the Finger Lakes. Tierce, the team-made dry Riesling from Anthony Road, Fox Run and Red Newt was premiered at a dinner held at Red Newt.

Tierce is available to taste and to purchase at Anthony Road; it costs \$30 a bottle. Additionally, we are selling a four-



pack that includes a 2004 dry Riesling from each of the three collaborative vineyards (Red Newt, Fox Run and Anthony Road) as well as the Tierce—have a Riesling tasting at home! The \$80 four-pack also makes a great and unique housewarming gift.

Stop by and try it and be sure to tell us what you think of this new endeavor!



In the Vineyard



Healthy looking vines at ARWC.

After taking added precautions for the first time last fall to protect the canes from the region's harsh winters, we experienced a mild winter.

"If that's what I need to do to guarantee a mild winter, I'll do it every year!" laughs Peter Martini, vineyard manager, about the process of burying the canes for the first time last fall.

The unusual winter, with a low temperature point of minus four degrees at the vineyard, has produced some exciting results. Vines look healthy and buds appear to be right on schedule across grape varieties. For the first time since investing in them four years ago,

however, ARWC is seeing a winter survival and healthy spring development of the gewürztraminer and merlot vines.

According to Peter, the fruiting vines have burned out every winter since they were planted. The failure rate for those is around minus 10 degrees—no challenge for New York winters. Because the winery hills up each year (protecting the graft union near the root), the plants are never totally lost but there is also never a yield of grapes.

"I'm cautiously optimistic, but the gewürz is out and looking good and the merlot looks better than normal," says Peter. "It's nice to see things you put in four years ago finally come to life."

Although the winter was unseasonably mild, there are some indications that burying the canes was a feasible option. When unburied, the vines didn't require any different pruning than that of their more durable neighboring vines and the buds on those canes are developing the same as those that weren't buried.

"I take that as a good sign," says Peter, who will likely do it again next year not only to guard against a harsh winter but also to tempt a mild one!

Muddy Boots

News from the garden

Ever wonder why the winery garden plants look brighter and healthier than the ones at home? We use



Grandma Putt's Blossom Tonic.* It makes an incredible difference in plant structure and blossom size and color! Of course, we think it is the Anthony Road Wine used in the recipe:

Into a one-gallon container pour:

1 cup household ammonia

½ cup baking powder

½ cup saltpeter (local pharmacy)

2 quarts water

3 cups any Anthony Road red wine

¼ tsp. active dry yeast

Fill the balance of the gallon with warm tea.

Once a month, add 1 cup of this formula to 2 gallons of water and feed a pint or so to everything that blooms.

Your neighbors may laugh, but when they see the blooming results, the last laugh will be yours!

Happy gardening!

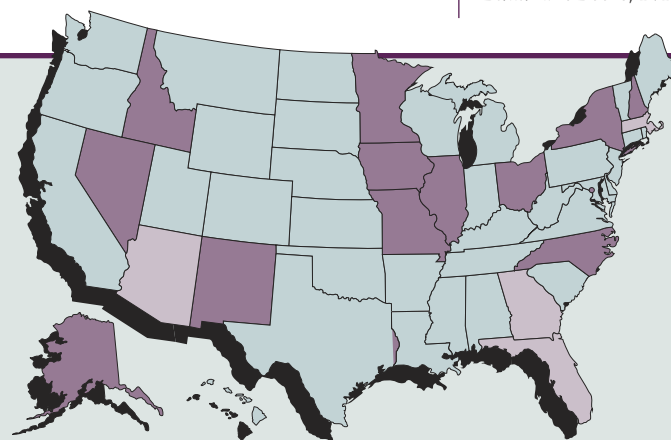
The Gardener's Wife

** From Jerry Baker's "The Impatient Gardener," Ballantine Books, NY, 1983*

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 a favorite of ours from the Cheese and Wine Event around the Seneca Lake Wine Trail. We make little cheese baskets and fill them with the chicken salad. The chicken salad is requested for many a birthday lunch here at the winery and it's perfect for spring and summer lunches or light suppers.



Recipe

Chicken Salad with Red Grapes and Pecans – adapted from

"The Silver Palate: Good Times Cookbook"

by Julee Rosso and Sheila Lukins

4 whole boneless chicken breasts, poached and skinned
 1 cup diced celery
 1 1/2 cups seedless red grapes, halved
 3/4 cup pecan halves
 Blue cheese mayonnaise (recipe at right)

Toss the salad with the mayonnaise and refrigerate until cold. Serve in cheese basket, on a croissant or on a bed of lettuce and serve with Anthony Road Pinot Gris as the two work well together.

Blue-cheese mayonnaise:

1 tablespoon Dijon-style mustard
 1 tablespoon white Balsamic vinegar
 1 cup mayonnaise
 1 cup crumbled blue cheese
 salt and pepper, to taste

Process in a food processor fitted with a steel blade until well combined, but not smooth. Season with salt and pepper.

To make cheese baskets:

Get a griddle or large nonstick frying pan hot over medium heat. Drop about 1 Tbsp. of finely shredded or fancy shredded cheddar cheese onto griddle. Let cheese melt and cook until becomes slightly golden, flip once and let cook on other side for a bit. Remove from griddle and place hot cheese over an inverted cup (a small one) and let cool to form a basket.

Variety	Vintage	Alcohol (%)	TA (g/l)	RS (g/l)	# cases	Varietal Percent
Pinot Gris	2005	12.2	7.8	6	189	100%

Martini-Reinhardt Selection (M-RS) Wines:

M-RS Update for Spring

2004 Martini-Reinhardt Selection
 Vignoles Trockenbeeren

Stop in at the tasting room and sample this limited production dessert wine. It is a rich golden color and is bursting with apricot, lemon and honey characters. It is the result of several days of hand sorting fruit, berry by berry. Tasting fee is \$5, price per 375 ml is \$75.

Martini Sightings

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

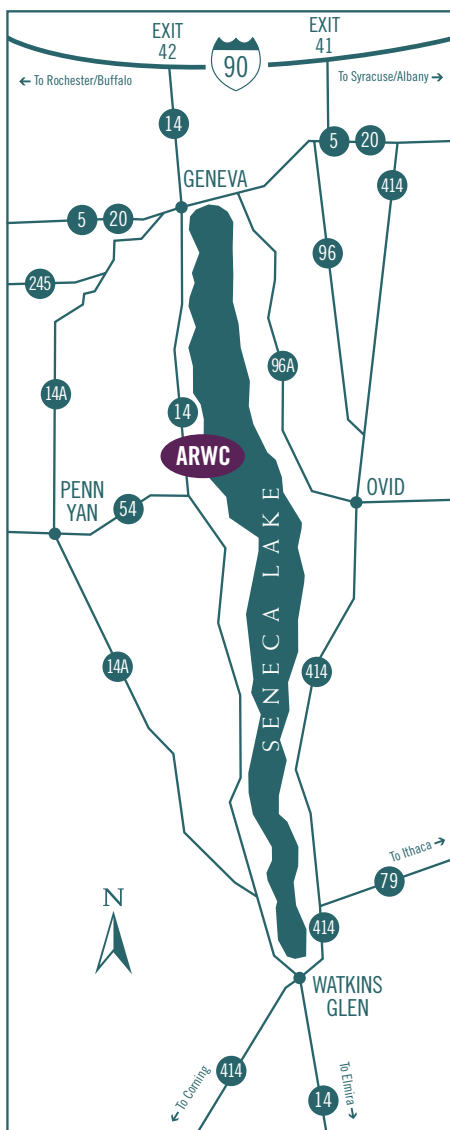
- May 22 @ Esperanza Mansion – Finger Lakes Wines & Dines, 6-8 p.m.
- June 9 @ Wine Sellar in Cheektowaga, liquor store tasting, 4-7 p.m.
- June 19 @ Medley of Tastes for Smith Opera House (Houghton House); 5-7:30 p.m.
- June 23 –25, The Great N.Y. State Food and Wine Fest, Clayton, N.Y.
- July 8- Delaware Ave. Farmers market, 8-12 p.m.
- July 8 – Premier Liquor Store, Buffalo, 1-3 p.m.
- July 15 & 16 – Finger Lakes Wine Festival, Watkins Glen International Race Track
- July 22 – Taste of N.Y.- Sackets Harbor, 12:30 to dusk
- August 18 & 19 – Seneca Lake Whale Watch

Save the date: Federweisser is September 9, 2006, from noon to 5 p.m.

Other tastings may be scheduled after newsletter prints; for complete list, call ARWC.

Spotted... in "Wine Spectator"

The May 31, 2006 issue of *Wine Spectator* had a great spread on New York State Wine Country. Anthony Road was highlighted in the Finger Lakes section, with special mention of our riesling, chardonnay, pinot gris and cabernet franc. There was a photo of John down at the Green Market in Union Square pouring wine to a market patron under the section "Local Grapes in the Big Apple." Our 2004 Dry Riesling and Vignoles received 82 and 84 points, respectively. We were happy to see this great promotion for NYS wineries!



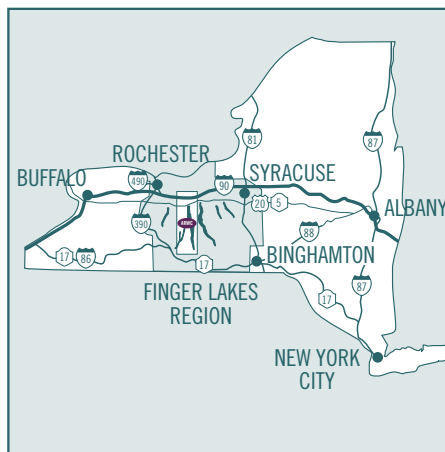
Anthony Road is ten miles south of Geneva off Route 14.

You are invited to our visitors' center tasting room, gift shop and gardens. Groups of 15 or more, please call for reservation.

Mondays – Saturdays
10 a.m. until 5 p.m.

Sundays
Noon until 5 p.m.

You may also sample and purchase Anthony Road wines at the Union Square Green Market in Manhattan on Saturdays throughout the year.



Get a taste for ... Camille Figueroa

Camille earned a degree in social work from Keuka College, Penn Yan, N.Y. and has worked with AIDS Rochester at its Bath, N.Y. site for more than 11 years.

"I decided Penn Yan needed a little spicing up so I stayed in the area," says the New York City native, laughing.

She became the first non-family member to work the ARWC tasting room.

"Over the past 14 or 15 years I've become family, which is why I enjoy it so much."

She learned a lot about the business after the first year. "Especially how to hand label the bottles—mine were always just a little crooked," she explains. "I felt that gave each bottle personality." They've since gone to machine labeling.

The money Camille earns at Anthony Road she calls her wild money and uses each year to travel.

Last year Camille was touring Jamaica and introduced herself as working at Anthony Road. A couple in the group from Maryland served Tony's Red at their wedding.

"It's exciting to me how far our wines have reached—and yes, I say 'our wines' because even though I don't own the winery or make the wine, I feel a piece of me goes out the door with every bottle," she says. "And when I work, that's a lot of bottles."

Yes, there's little sly Camille smile at the end of that.



ANTHONY ROAD WINE COMPANY

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www.newyorkwines.org