



# DOWN THE ROAD

PRESSING NEWS OF ANTHONY ROAD WINE COMPANY

## Winemakers Partake of Riesling Rendezvous

Winemaker Johannes Reinhardt and Assistant Winemaker Peter Becraft attended the "Riesling Rendezvous" in Seattle, Washington, this summer. The Rendezvous is the premier event for Riesling producers from around the world. Producers from France, Germany, Austria, Australia, New Zealand, Canada and the U.S. gathered together for the three-day event.

"We like to call it a 'Gathering of Riesling Tribes'" says Peter.

Daily tastings and seminars were held on a range of topics, from the effect of climate change on Riesling to the new generation of German winemakers, to a tasting of Dry Rieslings that have been aged for a minimum of 10 years. Anthony Road has participated in this event since its beginning and hopes to keep participating in the years to come. This year, ARWC's 2007 M-RS Riesling was featured in a general session, "International Tasting Off-Dry Riesling," a blind tasting moderated by Bruce Sanderson from the Wine Spectator that included a panel of the world's top Riesling winemakers. The tasting brought two big surprises to the general assembly and they were both from the Finger Lakes: ARWC's 2007 M-RS Semi Dry Riesling was praised highly for its balance and a style that had one foot in the New World and one foot in the Old World of winemaking. The other wine of surprise was the Glenora 2009 Riesling.

"Needless to say, we made an impression," says Peter.

Johannes was asked to be a panelist on a workshop that dealt with cellar practices. Anthony Road's 2008 M-RS Riesling Berry Selection and 2008 M-RS Riesling Trockenbeeren were showcased in this

workshop and Johannes spoke about the making of these two great wines. After the Riesling Rendezvous, Johannes and Peter took a road trip with Kelby Russel from Fox Run up to the Okanagan Valley wine region in British Columbia.

According to Peter, "We came back full of ideas and really pleased to be making wine in the Finger Lakes!"

## Ann Tours Wine Country

This past spring, Ann toured the Alsace region of France and parts of Germany, visiting wineries of every definition of the word. The 10-day trip included a group of wine enthusiasts and vineyard people and encompassed approximately 20 different wineries, sometimes up to four in one day.



The group also visited wine caves, some as old as 200 to 300 years old.

"We were treated so beautifully everywhere we went; everyone welcomed us so well," says Ann. "The way we were treated gave us new ideas for the tasting room and especially for special events for groups."

Among the most unique wineries visited was a biodynamic winery, where the vineyard was planted astronomically and local weeds and herbs were collected to make a fertilizer tea for the grapes. The most unusual winery on the trip was one in a woman's house. All the wine was made in

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## Celebrating 20 Years



Sometimes it feels to Ann and John as if they opened Anthony Road Wine Company centuries ago, and sometimes it seems as if only yesterday. In fact, it was 20 years ago. The winery celebrated this summer with its Dogs and Wine event, serving free hot dogs, music and great company. "We had to run out to the store at least a couple of times to replenish the hot dogs," says Ann, guessing they must have served roughly 300. When she and John were first looking to celebrate the winery's anniversary (their fifth), she was out walking and composed a limerick.

It has been used for every anniversary celebration since:

*There is a small winery in Torrey,  
With aspirations of fame and glory.  
So come dine on dogs and wine  
Our 20th anniversary's the story.*

To commemorate the 20th, ARWC this year released Bellaria, a dessert wine. On September 18, ARWC once again hosted Federweisser, the celebration of the unique drink of the same name. Fritz's Polka Band performed and a good time was had by all. For more information on more events, call ARWC.



## In the Vineyard

As of this writing, ARWC's Vineyard Manager Peter Martini was extremely busy. Unfortunately, he was busy keeping his basement dry during the torrential downpour on the last day of September instead of harvesting Merlot as he had planned.

"The harvest is half finished at this point, and I would have preferred to get it all in before another rain, but it's been a fantastic growing year and we have really healthy plants," he says.

The growing season started early this year; the vineyard crew has been working seven days a week since March. There was an adequate amount of rain throughout the season and a greater degree day accumulation (measure of heat) than ever.

New to the vineyard this year was a treatment with organic composted chicken

manure. "I'm always trying to lessen my input from both an economic and environmental standpoint," explains Peter, who tries to use animal byproducts instead of nitrogen on the plants. In past years, he has used cow manure, but the chicken manure has a higher level of calcium and he wanted to see if it would produce a better outcome. So far, he's very happy with the results.

"We have better plant health, which is always my concern. I look to keep the plants healthy for the growing season, to contribute to better grapes, but also to get them through the winter to set up the next season."

Looking to the winter, the vineyard will soon receive a dose of potash and lime, be hilled up and put to bed, and then Peter and his staff will hopefully take a day off – and drink some fine wine.

## ARWC Wines Win International Praise

In March, Anthony Road Wine Company's 2008 Finger Lakes Trockenbeeren won the Trophy of Excellence at the international competition, *Riesling du Monde 2010*, held in Strasbourg, France. Additionally, ARWC winemaker Johannes Reinhardt was honored to have been asked to be a judge at the competition.



While the Finger Lakes received much positive attention among the international competition (with six wineries earning awards), ARWC was the only New York winery to take home the Trophy of Excellence. The 2008 ARWC Dry Riesling won a Medal of Gold in the competition.

Also this spring, additional praise for ARWC wines came from Wine Spectator Magazine, which gave the '08 Dry Riesling a score of 90. The magazine also ranked the '08 Riesling Berry Selection a 91, and the '08 Trockenbeeren a 93.



"The fact that we got the international awards was amazing," says Ann Martini. "And the ratings by Wine Spectator were among our highest ever."

## Muddy Boots

*News from the Garden*

The Anthony Road Wine Company educational garden was in full bloom again this summer, and even served as the backdrop to a wedding. Among



*Kohlrabi*

the guests and bridesmaids popped up one extra "woman," a kohlrabi that winery staff picked and decorated to adorn the tasting room.

The Bejo Seed Company seeds thrived in the garden last year and were planted again this year.

## Inaugural Appearance at Riesling Fest

Anthony Road Wine Company participated in the Finger Lakes Riesling Festival for the first time this summer, taking advantage of the opportunity to promote the winery's Rieslings that have received such great reception of late. The dry, semi-dry and semi-sweet Rieslings all made an appearance at the festival.

"It was a very busy Saturday. We poured lots of tastes and had very good response," says Ann Martini. "Sunday was quite rainy but still had a good crowd – even though they had to wade through some water!"

they host tastings from time to time. Ann will be pouring at the "Taste of the Finger Lakes" in Canandaigua, November 17th and at the "Pride of New York Tastings" in Albany on November 13th and 14th.

Ann and John will be heading to California for the Unified Grape and Wine Symposium at the end of January. "They have great seminars and a wonderful trade show. It also gives us a chance to see family and friends," says Ann.

## Martini Sightings

Right now, ARWC is concentrating on tastings with its distributor. John will be on the road with Opici. He'll be in Buffalo, Rochester, Syracuse and Albany. He will be in Minnesota in October, and usually in New York City on the third Thursday of each month at Whole Foods Wine Shop (uptown). He is at Union Square every Saturday year 'round. If you're in N.J. or Va., check with Whole Foods and Wegmans, as

## Interstate Shipping

*Shipping status can change from week to week as each state establishes their own regulations about this issue. We are currently reviewing the state regulations to update our listing. Please contact us for information about your state's shipping regulations.*

### States we currently ship to:

Arizona, Colorado, Florida, Georgia, Illinois, Indiana, Iowa, Kansas, Minnesota, Missouri, New Hampshire, New Mexico, New York, North Carolina, Ohio, Oregon, Rhode Island, Washington, D.C.

*Ann Tours Wine Country continued from page 1*

a tiny basement and the tasting was done in her living room, complete with pictures of the family and wine awards.

"A lot of the wineries were new, some were organic and there were a lot of sustainable vineyards," explains Ann. "There was a little bit of everything, but the wine was all very nice. We didn't have an 'off' bottle ever."

## New Tierce Riesling, and Now a Red

Two new Tierce wines were released at a three-winery party this summer.

For several years, winemakers Dave Whiting of Red Newt Wine Cellars, Johannes Reinhardt of Anthony Road Wine Co. and Peter Bell of Fox Run Vineyards have collaborated to produce "Tierce" Rieslings. This year, they released a red wine as well.

One Riesling from each winery was served in the barrel room at Fox Run, 670 Route 14, Penn Yan, Yates County. The 2008 Tierce Riesling was then opened approximately a half hour later, and paired with scallop ceviche with ginger and melon, black sesame noodles with snow peas and roasted corn and a salt cod and avocado tostado.

A tasting of reds from the three wineries followed, before the grand release of the 2007 Tierce Red, paired with a grilled lollipop lamb chop with chevre-rosemary sauce; wild mushroom crostini with white truffle oil; herb crepes filled with duck confit and sweet potato slaw and basil shortbread with chocolate-hazelnut ganache.

Whiting, Reinhardt and Bell created Tierce as an expression of the synergy of three distinctive winegrowing subregions of Seneca Lake and the wines have been very well received.



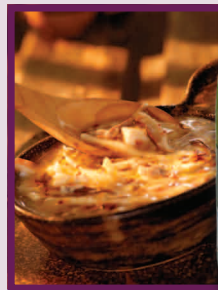
## Hand-in-Hand

The Martini Family spent many years using recipes from Joyce Chen's Cookbook. This is one of the favorite soup recipes that we have adapted for Deck the Halls. Enjoy!

## Peking Hot and Sour Soup

*This recipe serves 4 to 6 people.*

- ¼ cup pork – shredded (uncooked – if slightly frozen, it's easier to shred)
- 1 tsp dry white wine (Devonian White)
- 3½ cups chicken stock juice
- ½ tsp salt
- 1 TBS soy sauce
- ¼ cup dried tree ears (Mushrooms found in Asian section of grocery store)
- ½ cup bean curd – a.k.a. tofu – shredded or thin sliced
- 1 egg – beaten
- 2 TBS cider vinegar
- ¼ tsp white pepper
- 1 tsp sesame seed oil
- Corn starch



1. Mix shredded pork with wine and 1 tsp. corn starch.
2. Soak tree ears in bowl and cover with boiling water for 15 minutes. Then break off stems, squeeze out water and chop into small pieces.
3. Mix 2 TBS corn starch with ½ cup cold water.
4. Put chicken stock, salt and soy sauce into a medium sauce pan and bring to boil. Add shredded pork and boil about 1 minute. Add tree ears and boil another minute. Add bean curd and bring to boil again. Stir in corn starch mixture until soup thickens. Mix in beaten egg and remove from heat. Add vinegar, pepper and sesame oil. Serve with sliced scallions if desired.



We are sampling the soup with our 2009 Semi-Sweet Riesling. There are two weekends for this event: November 19-21, 2010, or December 3-5, 2010. Visit [www.senecalakewine.com](http://www.senecalakewine.com) to find out more and order tickets (hurry, they're limited!).

## Get a taste for... Marylou Vogt and Pam Vogt

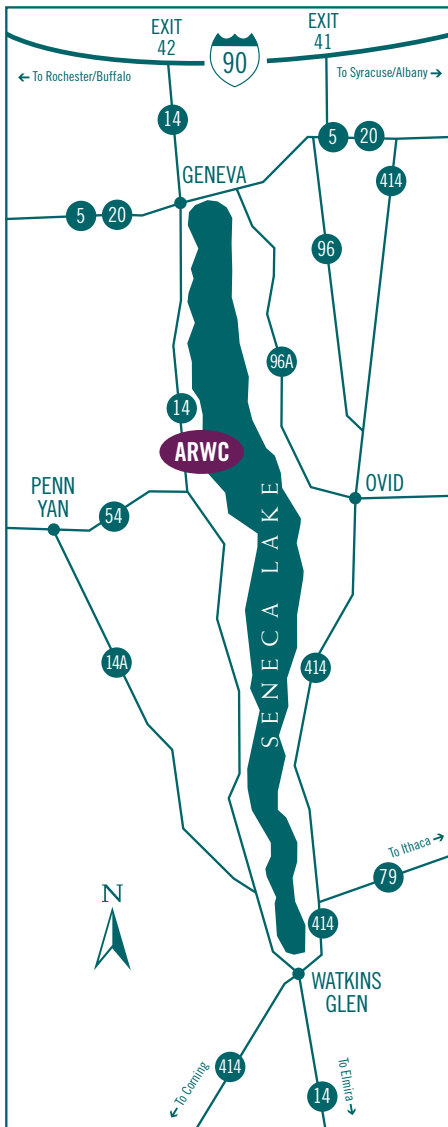
Marylou Vogt retired from the Geneva Area Chamber of Commerce after 15 years, so she knows a lot about the Finger Lakes region. She knew if she ever took a part-time job it would have to be fun "and this fits the requirement," she says, speaking of the time she spends in the Tasting Room. "Not everyone gets to wake up in the morning and say, 'Yippee, I'm going to work!' but that's the feeling I get."

She likes the job so much she convinced her best friend from childhood, Pam Vogt, to work at Anthony Road, too (the women married cousins, hence the same last name). "I like the variety of people. I just start by asking where they're from and I introduce them to our wines. We get people from all over the world and I never know who will walk up to the bar."

Her favorite ARWC wine? "My favorite wine is a seasonal thing. In winter I like a dry red, while in summer it's a dry rose or dry Riesling – ice cold!" she says.



Pam has been part of the ARWC family for five years. She retired from banking and had no plans to find another job, but Marylou suggested she come pour wine and enjoy the atmosphere of the tasting room so she started working two days a week at the winery in the summer (she spends the winter in Florida). "I absolutely love it," she says. Like Marylou, what she likes best is "meeting all the different people. They're so interesting and so is our area. We have beautiful vineyards and lakes and I love talking about it with the people who come in." Since her favorite wine is chardonnay, every Monday when she's in town Marylou stops by for a glass of chardonnay at Pam's house.



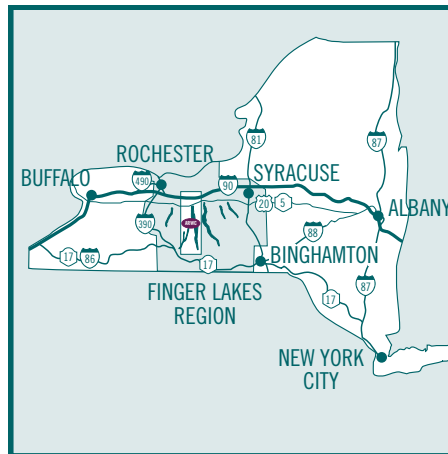
Anthony Road is ten miles south of Geneva off Route 14.

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.



## Dessert, anyone?

ARWC now has six dessert wines. All are wonderful and some are award-winning. They are all Late Harvest wines:

2008 Bellaria, Pinot Gris, in honor of 20th anniversary with our old label  
90 points – Wine and Spirits  
Silver Medal – Finger Lakes International

2008 Riesling, Berry Selection  
91 points - Wine Spectator  
Gold Medal – Florida State Fair  
Silver Medal – Grand Harvest  
Silver Medal – San Diego  
Best of Class – Jerry Mead's New World International  
Gold Medal – Best of Class – Pacific Rim

2008 Riesling Trockenbeeren  
93 Points – Wine Spectator  
93 Points – Wine and Spirits  
Trophy of Excellence at Riesling *du Monde* competition in Strasbourg France

2008 Vignoles Trockenbeeren  
(not entered yet)

2006 Vignoles Berry Selection  
Double Gold – Florida State Fair  
89 points – Wine Spectator  
Silver – Finger Lakes International  
Double Gold – NY Wine and Food Classic

2007 Sweet Dream, Vignoles  
Late Harvest  
Gold – Finger Lakes International  
Certificate – Jefferson Cup



## ANTHONY ROAD WINE COMPANY

1020 Anthony Road  
Penn Yan, New York 14527  
p: 315.536.2182  
800.559.2182 (toll free)  
f: 315.536.5851  
e: info@anthonyroadwine.com  
w: anthonyroadwine.com

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